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United States  
Department of  
Agriculture

Food Safety  
and Inspection  
Service

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# Meat and Poultry Inspection

# 1990

Report of  
the Secretary  
of Agriculture  
to the  
U. S. Congress





# Preface

**T**he Food Safety and Inspection Service (FSIS) of the U.S. Department of Agriculture (USDA) administers a comprehensive system of inspection laws to ensure that meat and poultry products moving in interstate commerce for use as human food are safe, wholesome, and accurately labeled. FSIS strives to provide this vital consumer protection service at the least possible cost to the American taxpayer.

This report summarizes initiatives and accomplishments, domestic and export inspection activities, and foreign program review and import reinspection activities during the past year.

Information about domestic and export inspection is presented on a fiscal year basis to complement the congressional budget process. Information on review of foreign inspection systems and import reinspection is presented on a calendar year basis, as required by law.

*The first section* of this report describes the organizational structure and responsibilities of FSIS.

*The second section* describes steps FSIS has taken to improve the efficiency and effectiveness of the inspection program and to better protect the public health.

*The third section* statistically summarizes domestic and export inspection activities for fiscal year 1990 (October 1, 1989 through September 30, 1990).

*The fourth section* statistically summarizes FSIS review of foreign inspection systems and import reinspection activities for calendar year 1990.

This annual report to the Committee on Agriculture of the U.S. House of Representatives and to the Committee on Agriculture, Nutrition, and Forestry of the U.S. Senate is submitted as required by sections 301 (c) (4) and 20 (e) of the *Federal Meat Inspection Act*, as amended (21 U. S. C. 661 and 21 U. S. C. 620); and sections 27 and 5 (c) (4) of the *Poultry Products Inspection Act*, as amended (21 U. S. C. 470 and 21 U. S. C. 454).

*Questions about this report or about FSIS may be directed to the Food Safety and Inspection Service, U.S. Department of Agriculture, Washington, DC 20250.*

*Foreign Countries and Plants Certified to Export Meat and Poultry to the United States* is presented to Congress as an addendum to this publication. It is available from FSIS upon request.

*The Food Safety and Inspection Service Prospectus: Strategies in Action* is available from the Policy Evaluation and Planning Staff, Food Safety and Inspection Service, U.S. Department of Agriculture, Room 202, Portal Building, 14th & Independence Avenue, SW, Washington, DC 20250.

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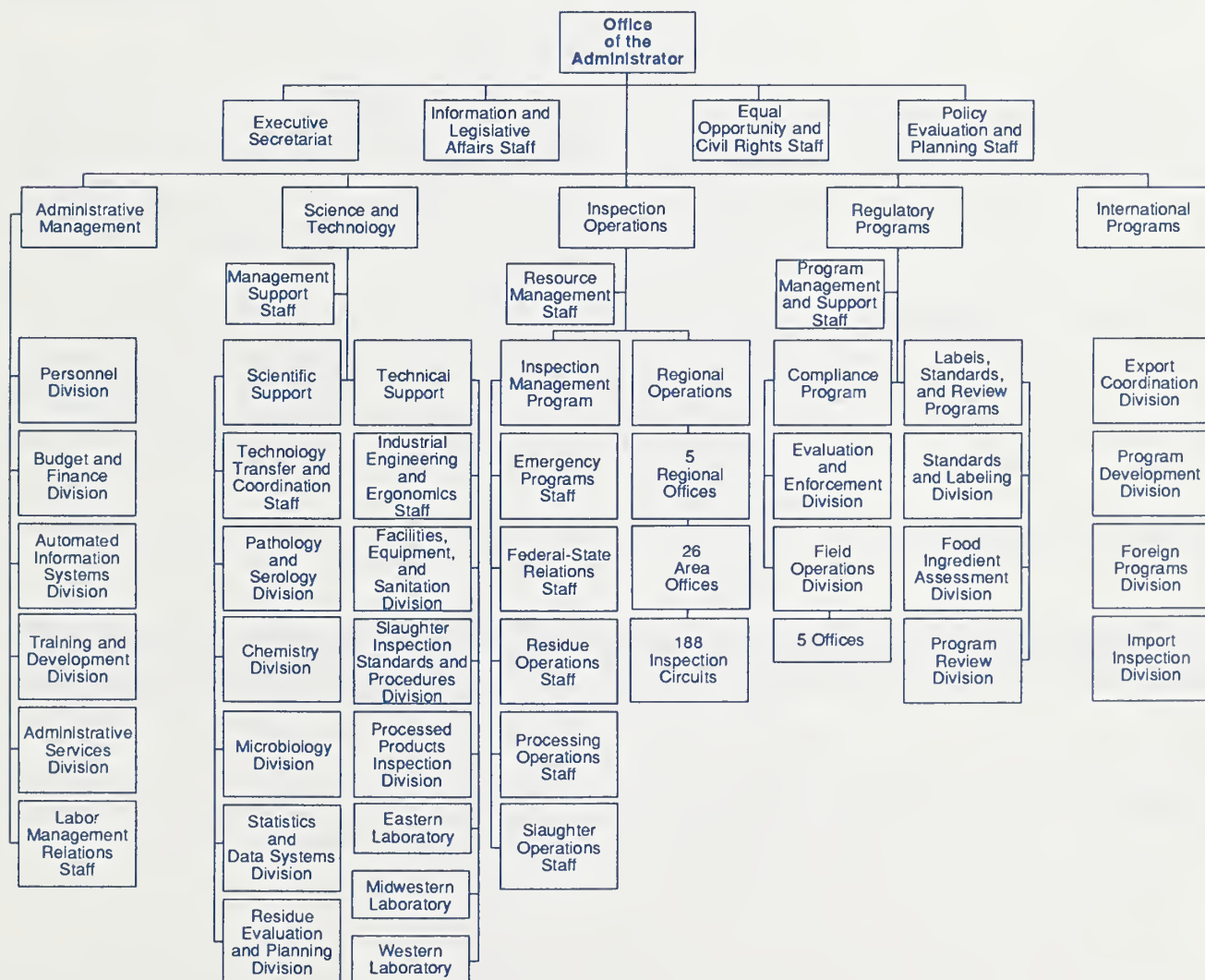


# Organization and Responsibilities of the Food Safety and Inspection Service

The Food Safety and Inspection Service (FSIS) of the U.S. Department of Agriculture (USDA) administers a comprehensive system of inspection laws to ensure that meat and poultry products moving in interstate and foreign commerce for use as human food are safe, wholesome, and accurately labeled.

The organizational structure of FSIS is shown in figure 1-1. Of the Agency's five major programs, four are directly involved in inspection and supportive activities: Inspection Operations, Science and Technology, International Programs, and Regulatory Programs. The fifth program, Administrative Management, oversees the functions of budget and finance, personnel, administration, information resource management, program training, and labor-management relations. Each program is headed by a Deputy Administrator who reports to the Administrator.

**Figure 1-1** Organizational Structure



FSIS carries out USDA's responsibilities under the Federal Meat Inspection Act and the Poultry Products Inspection Act. These laws protect consumers by ensuring that meat and poultry products are wholesome, unadulterated, and properly marked, labeled, and packaged. The laws also protect packers by ensuring that no one gains an unfair economic advantage by marketing unwholesome or misbranded products.

FSIS interacts with other agencies within USDA, such as the Agricultural Research Service, the Agricultural Marketing Service, the Animal and Plant Health Inspection Service, the Extension Service, the Economic Research Service, and the National Agricultural Statistics Service. FSIS also maintains relationships with other Federal agencies with food safety responsibilities, notably the Food and Drug Administration (FDA) and the Environmental Protection Agency (EPA).

## Inspection Operations

Inspection Operations (IO) oversees the inspection of all meat and poultry plants in the United States that move product across State lines, administers the Federal-State cooperative inspection program, oversees residue monitoring operations in plants, and coordinates FSIS actions for handling emergency contamination problems.

Within IO, there are two major programs--Inspection Management and Regional Operations--as well as the Resource Management Staff.

### Inspection Management Program

#### *Emergency Programs Staff*

The Emergency Programs Staff coordinates FSIS actions in response to residue, microbiological, and other contamination problems. When appropriate, this staff seeks voluntary recall by firms whose products are suspected of being adulterated or misbranded. This staff operates the Meatborne Hazard Control Center which investigates reports of potential health hazards in meat and poultry products.

#### *Federal-State Relations Staff*

The Federal-State Relations Staff ensures that State inspection programs enforce requirements at least equal to those of Federal inspection. State-inspected plants may sell their products only within the State. This staff also gives technical assistance to plants operating under the Talmadge-Aiken Act, which established cooperative agreements permitting State employees to carry out inspection in federally inspected plants.

#### *Residue Operations Staff*

The Residue Operations Staff directs the Agency's inplant residue monitoring programs and oversees product sampling for residue testing.

#### *Processing Operations Staff*

The Processing Operations Staff develops, coordinates, and implements a broad range of activities designed to ensure the uniform interpretation and application, nationwide, of procedures and regulations governing the inspection of processed meat and poultry products.

#### *Slaughter Operations Staff*

The Slaughter Operations Staff develops, coordinates, and implements a broad range of activities designed to ensure that the slaughter of red meat animals and poultry is conducted properly and uniformly nationwide.

## Resource Management Staff

The Resource Management Staff plans and reviews the allocation of IO's financial and human resources. The staff also coordinates the development of automated systems to facilitate both inspection and resource management.

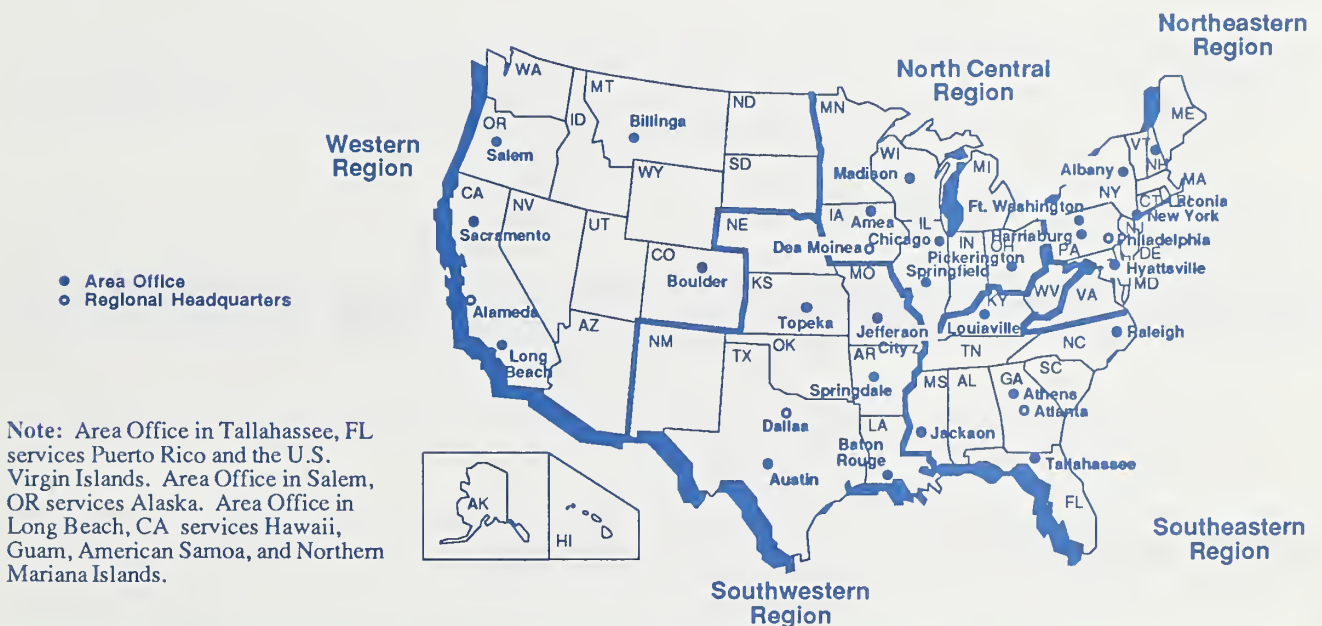
## Regional Operations

Inspection activities are carried out by a network of five regional offices, 26 area offices, and 188 inspection circuits. Each region is managed by a regional director who reports to the Assistant Deputy Administrator, Regional Operations. As shown in figure 1-2, there are five or six area offices within each region.

**Figure 1-2**

### Inspection Operations Regions and Area Offices

Each area office is managed by an area supervisor who reports to a regional director. Within each area are several inspection circuits, each managed by a circuit supervisor. Circuit supervisors oversee the inspectors-in-charge of the plants within their circuits.



## Science and Technology

The Science and Technology Program provides scientific and technical guidance to the Agency's inspection programs. The primary objectives of the Science and Technology Program are to develop and enhance the scientific basis for the Agency's inspection programs, and to refine and modernize meat and poultry inspection systems, standards, and procedures. The services provided by Science and Technology are designed to keep the Agency abreast of technological and scientific developments; ensure that inspection systems and procedures make efficient and effective use of available technology and science; and ensure that meat and poultry products are safe from disease, harmful chemicals, and toxins.



In carrying out its responsibilities, Science and Technology cooperates with other Federal agencies such as FDA, EPA, and the Centers for Disease Control; and with State and local health authorities. It develops and maintains close ties with national and international scientific communities to keep abreast of scientific and technological advances and to open new avenues for exchanging scientific information.

Within the Science and Technology Program, services are divided between two staffs--Scientific Support and Technical Support.

## **Scientific Support**

### ***Technology Transfer and Coordination Staff***

The Technology Transfer and Coordination Staff acquires, analyzes, and disseminates, within the Agency, scientific, technical, and industrial information pertinent to FSIS programs and the meat and poultry industry.

The staff evaluates rapid/onsite testing systems for use by the Agency, develops and implements the Agency's plan for regulating products of biotechnology, and coordinates inspection program needs with the development of technologies.

### ***Pathology and Serology Division***

The Pathology and Serology Division develops the pathology and serology programs that support meat and poultry inspection. It provides laboratory services, studies infectious agents associated with food, and develops serological tests for infectious and toxic agents in meat and poultry products.

### ***Chemistry Division***

The Chemistry Division develops and improves practical analytical procedures for detecting adulterants and chemical residues in meat and poultry products. This division directs the performance of highly complex chemical analyses in field laboratories, coordinates an accredited laboratory program, and monitors chemistry field service laboratories to ensure the quality and integrity of analytical results. In addition, the division represents the Agency when evaluating analytical procedures that have been submitted to FDA for New Animal Drug Applications.

### ***Microbiology Division***

The Microbiology Division provides technical support to the FSIS meat and poultry inspection program and advises other Federal, State, and local agencies. This division develops economical and efficient analytical screening methods for use in laboratories, in plants, and on farms. It also plans and maintains a microbiological monitoring and surveillance program, and carries out special investigations into the safety and quality of products and processes.

### ***Statistics and Data Systems Division***

The Statistics and Data Systems Division provides mathematical and statistical support for the inspection program. This division assists in designing, summarizing, and interpreting data developed within the Agency; and advises other staffs on the validity and application of statistical conclusions.

### ***Residue Evaluation and Planning Division***

The Residue Evaluation and Planning Division plans FSIS activities to control drugs and other chemical residues in meat and poultry products. This division develops an annual plan for sampling and testing domestic and imported meat and poultry products for residues. It also plans residue avoidance programs involving producers and official establishments. The division compiles, evaluates, and publishes annual data from the National Residue Program.



## Technical Support

### *Industrial Engineering and Ergonomics Staff*

The Industrial Engineering and Ergonomics Staff conducts work measurement studies used to develop more efficient inspection methods. They also improve workplace designs and determine staffing needs.

### *Facilities, Equipment, and Sanitation Division*

The Facilities, Equipment, and Sanitation Division develops standards for plant facilities, equipment, and sanitation programs to help ensure sanitary and wholesome products. The division also reviews and approves drawings of and specifications for meat and poultry facilities and equipment before they can be used in federally inspected plants.

### *Slaughter Inspection Standards and Procedures Division*

The Slaughter Inspection Standards and Procedures Division develops regulations and standards for use in plants slaughtering meat animals and poultry. This division also develops, tests, and helps implement procedures for the ante-mortem and post-mortem inspection of animals.

### *Processed Products Inspection Division*

The Processed Products Inspection Division establishes industry operating requirements and inspection procedures to ensure that processed meat and poultry products are safe, wholesome, and unadulterated.

### *Technical Support Laboratories*

FSIS employs a network of Technical Support Laboratories strategically located to provide analytical support for FSIS activities. The laboratories are located in Athens, GA (Eastern Laboratory); St. Louis, MO (Midwestern Laboratory); and Alameda, CA (Western Laboratory). FSIS augments the analytical capacity of these laboratories by contracting with accredited non-Federal laboratories.

## International Programs

International Programs (IP) carries out requirements of the Federal meat and poultry inspection laws to ensure the wholesomeness of imported meat and poultry products. IP reviews foreign inspection systems to ensure that they are equal to the U.S. system, reinspects imported meat and poultry products entering U.S. commerce, represents U.S. interests throughout the world to minimize regulatory impediments to trade in meat and poultry products, and coordinates the inspection and certification of meat and poultry products for export.

IP handles liaison activities with other Federal agencies involved in international policy development and with industry representatives involved in domestic and international trade of meat and poultry products.

### *Foreign Programs Division*

The Foreign Programs Division ensures that meat and poultry imports have been produced under inspection systems equivalent to that of the United States. This is accomplished by regularly evaluating the effectiveness of each eligible country's inspection system controls in the following risk areas: disease, residues, contamination, processing, and economic fraud. The frequency of the evaluations is determined by prior history, product diversity, system complexity, and risk area evaluations.

### *Import Inspection Division*

The Import Inspection Division ensures that imported meat and poultry products are properly certified and meet U.S. standards when

presented at the port of entry for reinspection. A computer-assisted system guides the sampling of imported products for reinspection, and the data are used to determine subsequent sampling of products from a particular country and plant. The data also supplement information developed by the Foreign Programs Division to evaluate foreign inspection systems. A product that does not meet U.S. requirements is refused entry into this country. The product may be returned to the exporting country, destroyed, or in some cases, converted to animal food.

#### ***Program Development Division***

The Program Development Division provides technical guidance and analytical support for IP. This division conducts policy studies, coordinates planning functions, designs and tests new procedures, and develops issuances and regulations to implement current policy. It also manages information resources and data systems operations for IP, and oversees the operation, development, and maintenance of the Automated Import Information System and other computer-assisted systems. The division coordinates the review and evaluation of new foreign country applications for eligibility to export product to the United States.

#### ***Export Coordination Division***

The Export Coordination Division facilitates the export of U.S. meat and poultry products. This division maintains liaison with more than 70 foreign inspection programs. Division officials meet with foreign government officials about foreign country requirements that differ from those of the United States. The division also assists the U.S. meat and poultry industry in exporting to foreign markets by helping to resolve potential differences in the interpretation of requirements. It plans and coordinates reviews of U.S. plants by foreign officials.

## **Regulatory Programs**

Regulatory Programs provides FSIS management officials with an overview of the effectiveness of the food safety and inspection programs by conducting systematic onsite and special reviews of FSIS program operations; directs the Agency's compliance activities; reviews and approves labels for federally inspected domestic and imported meat and poultry products; and evaluates and sets standards for food ingredients, additives, and compounds used to prepare and package meat and poultry products.

### **Compliance Program**

#### ***Evaluation and Enforcement Division***

The Evaluation and Enforcement Division evaluates investigative cases and coordinates application of administrative, civil, or criminal legal actions with the USDA Office of the General Counsel and the Department of Justice. This division also operates information collecting, analyzing, and reporting systems for the entire Compliance Program.

#### ***Field Operations Division***

The Field Operations Division investigates violations of the inspection laws; controls violative products through detentions, civil seizures, and voluntary recalls; and helps ensure that appropriate criminal, administrative, and civil sanctions are carried out. This division also provides regulatory control over businesses engaged in transporting, storing, and distributing meat and poultry products after they leave federally inspected establishments.



## Labels, Standards, and Review Programs

### ***Standards and Labeling Division***

The Standards and Labeling Division reviews and approves labels for federally inspected domestic and imported meat and poultry products. This division develops formal product standards of identity and composition and determines if ingredients are safe and appropriate for the products in which they are used.

### ***Food Ingredient Assessment Division***

The Food Ingredient Assessment Division provides scientific evaluation, planning, and guidance related to nutrition and product safety. This division evaluates the chemical safety of packaging materials and chemical compounds.

### ***Program Review Division***

The Program Review Division provides an overview of inspection effectiveness by conducting systematic, onsite reviews of domestic meat and poultry plants and facilities where imported meat and poultry are reinspected; conducts special reviews as requested; reviews establishments exporting meat and poultry products to Canada in cooperation with Agriculture Canada, as a result of the Canadian Free Trade Agreement; and prepares summary reports.

## Program Management and Support Staff

The Program Management and Support Staff provides staff support to the FSIS Liaison Officer for audit activities; coordinates the Agency's management control activities; conducts special inquiries and studies; provides administrative support activities for Regulatory Programs; and formulates and coordinates policies and practices for information resources management activities within Regulatory Programs.

## Administrative Management Program

The Administrative Management Program provides management services for Agency budget and finance activities, personnel administration, labor management relations, information resources management, training, procurement, contracting, and property management. The Administrative Management Program includes the Automated Information Systems Division, Program Training Division, Personnel Division, Budget and Finance Division, Administrative Services Division, and Labor Management Relations Staff.

### ***Automated Information Systems Division***

The Automated Information Services Division is responsible for the oversight and coordination of Agency information resources management activities. The division plans and forecasts FSIS information system needs, acts as advisor on computer system networks, and ensures appropriate policies are being followed in the development and operation of such systems.

### ***Training and Development Division***

The Training and Development Division plans and implements technical and supervisory training activities for FSIS, and manages the Donald L. Houston Center for Meat and Poultry Sciences, at Texas A&M University, in College Station, TX.

### ***Personnel Division***

The Personnel Division provides FSIS managers and program leaders with assistance for position management and classification, salary and wage administration, recruitment, safety and occupational health matters, employee development, and employee relations. The division

also assists in developing organizational structures and conducting reviews of how existing structures are performing.

#### ***Budget and Finance Division***

The Budget and Finance Division guides and directs the Agency's budget and finance activities, performing forecasting, planning, and evaluation activities. This division is also responsible for accounting systems and procedures, financial review and analysis, and fiscal services. The division also reviews and analyzes costs of the cooperative Federal-State inspection program.

#### ***Administrative Services Division***

The Administrative Services Division is responsible for Agency real and personal property management; procurement and contracting; processing of service agreements; and coordination of the formatting, printing, and distribution of directives. The division is also responsible for records management, forms management, printing and mailing functions, and management of postage costs.

#### ***Labor Management Relations Staff***

The Labor Management Relations Staff serves as liaison between Agency management, union officials, employee organizations, and third parties under Title VII of the Civil Service Reform Act. The staff handles negotiations, disputes and grievances, and formulates the overall labor management policies and program for FSIS.

### **Units in the Office of the Administrator**

#### ***Policy Evaluation and Planning Staff***

The Policy Evaluation and Planning Staff facilitates the development and documentation of Agency policy and regulations, and coordinates Agency planning. This staff conducts analytical and evaluative studies and reviews for the Administrator and for individual program offices. The staff also coordinates FSIS emergency preparedness functions.

#### ***Information and Legislative Affairs Staff***

The Information and Legislative Affairs Staff communicates with the public, Congress, other Government agencies, the media, and FSIS personnel about FSIS policies, programs, and activities. The staff directs a comprehensive public information and education program on issues such as food safety and labeling. The staff also develops speeches and testimony for Agency officials.

The staff operates the toll-free Meat and Poultry Hotline (1-800-535-4555; (202) 447-3333 in the Washington, DC, metropolitan area). It also develops and distributes written and audiovisual materials for a variety of audiences and serves as congressional liaison for the Agency.

#### ***Executive Secretariat***

The office of the Executive Secretariat handles a number of information request and response activities. The office is responsible for FSIS compliance with Freedom of Information Act and Privacy Act laws; responding to consumer, congressional, and industry correspondence and written requests for information; carrying out special projects; and managing both inter-agency and intra-agency conferences and meetings. In addition, Executive Secretariat staff members direct U.S. participation in the Codex Alimentarius Commission as well as the National Advisory Committee on Microbiological Criteria for Foods and the National Advisory Committee on Meat and Poultry Inspection.



***Equal Opportunity  
and Civil Rights Staff***

The Equal Opportunity and Civil Rights Staff provides support for administration of Titles VI and VII of the Civil Rights Act of 1964 and other applicable laws and regulations. The staff plans program initiatives, evaluates employment activities, mediates the resolution of complaints, and conducts training and program reviews.



## Initiatives and Accomplishments

**M**eat and poultry inspection has a long, proud history of protecting the public health. Recognizing that a public health agency must adapt to new technologies, new research, and new risks in the food supply, the Food Safety and Inspection Service (FSIS) has over the past 15 years carried out a comprehensive plan to improve the scientific basis of inspection. FSIS continues to maintain the most intensive food inspection system in this country.

In 1990, the Agency published its strategy for the 1990's, listing seven areas of emphasis to guide Agency activities in the years to come. These areas are: the Hazard Analysis and Critical Control Point (HACCP) System, Food Labeling Reform, Science-Based International Food Regulation (Codex Alimentarius), Reduction of Microbiological Hazards, Total Quality Management, Public Information and Consumer Education, and Residue Control. An eighth area--Workforce Diversity--is currently being added. The areas of emphasis provide a good basis for discussion of initiatives and accomplishments over the past year.

### Inspection Modernization

#### *Hazard Analysis and Critical Control Point (HACCP) System*

In 1990, FSIS devoted a great deal of time and energy toward implementing the HACCP system in meat and poultry inspection. Although HACCP is a new term to many, it is a proven system for preventing, rather than detecting, foodborne contamination. The system has been used in some food production settings for years; for example, in the production of low-acid canned foods. In the 1980's many expert scientific groups endorsed HACCP including the National Academy of Sciences and the National Advisory Committee on Microbiological Criteria for Foods.

HACCP is a logical, simple, but highly specialized system for (a) identifying points in the food production system where a hazardous or critical situation could result, and (b) taking steps to keep these "critical control points" (CCPs) under control. It involves setting requirements for each CCP, establishing procedures to monitor each CCP, establishing corrective action to be taken when a deviation is identified at a CCP, documenting the HACCP plan, and establishing procedures to verify that the HACCP system is working correctly, including sampling and testing.

In January 1990, FSIS began a comprehensive study to determine the optimal process for implementing HACCP. The study encompasses four steps: (1) consultations and public hearings, (2) workshops to develop model HACCP plans for specific food products, (3) in-plant testing of the HACCP model plans, and (4) evaluation of the study.

The Agency completed consultations and public hearings during 1990. Five public hearings and more than 100 meetings with about 3,000 people throughout the country were held to explain the study and to solicit comments and recommendations. FSIS met with its employees, employee organizations, consumer groups, the public, and industry. FSIS also solicited comments through the Federal Register.

FSIS also announced it would facilitate five workshops for industry technical experts to develop model HACCP plans for selected meat and poultry products. FSIS selected a six-member Special Team of FSIS employees to help coordinate the workshops and the in-plant testing phase.

The Agency also selected 25 subject matter experts from its in-plant inspection workforce to provide technical guidance at the workshops. Criteria have been developed for evaluating the study, the effectiveness of the HACCP models, and the long-term implementation of HACCP in meat and poultry inspection. A six-member peer review panel will evaluate the criteria in 1991, and the Agency's study once it is completed.

In 1991, FSIS will conduct four of five planned workshops to develop model HACCP plans for food product categories. In-plant testing of the model plans--and the collection of evaluation data--will begin in the summer of 1991. FSIS also will continue working with industry to develop a HACCP training curriculum for industry and FSIS employees.

### ***Streamlined Inspection System for Cattle (SIS-Cattle)***

In September 1990, the National Academy of Sciences (NAS) released its report entitled Cattle Inspection. FSIS had asked the Academy's Food and Nutrition Board to evaluate the Streamlined Inspection System (SIS) for cattle as an alternative to traditional slaughter inspection.

Since the first inspection law was enacted in 1906, cattle inspection has undergone little change. In the early 1980's, FSIS began work on a new method of inspecting cattle that would allow plant employees to trim minor carcass defects so that inspectors would have more time to concentrate on cattle diseases and microbial and chemical contamination. The carcasses would have to meet objective FSIS product standards after the plant trimming, and FSIS would sample products and conduct other examinations to verify plant effectiveness. The system has been field-tested since 1984 in five slaughter plants.

In 1988, FSIS proposed a regulation to enable the use of the SIS-cattle system in large cattle slaughter plants. After reviewing over 200 comments, FSIS decided an objective evaluation could provide answers to many of the questions commenters raised. Therefore, in September 1989, FSIS awarded a contract to NAS to review the effectiveness of the proposed system.

In its report, NAS recommended implementation of the Streamlined Inspection System for Cattle with Partial Quality Control (SIS-C/PQC) programs in plants that demonstrate "management and employee commitment to effective PQC programs." The PQC programs back up the system by adding another level of assurance that deficiencies will be corrected. NAS called the system "the most important change in bovine meat inspection since 1906."

NAS called on industry to accept responsibility for quality so inspection can concentrate on safety. The NAS also recommended FSIS improve employee communication and repeated earlier recommendations for stronger microbial and chemical control programs, and for a stronger scientific data base to support the public health effectiveness of inspection --traditional or streamlined.

FSIS Administrator Lester Crawford issued a statement following release of the report agreeing with the Academy's recommendations. The Agency will formally respond to the NAS report in the near future. In addition, FSIS will submit future plans for implementation to Congress.

### ***Refinement of the Performance Based Inspection System***

The Performance Based Inspection System (PBIS) was implemented nationwide in 1989. This system of structured, computerized schedules now guides processing inspectors on what to inspect and when to inspect it. PBIS helps make processing inspection more uniform and provides



FSIS with its first easily accessible data bank on plant performance, which is also expected to enhance the Agency's enforcement capability.

To address inspector concerns about PBIS, in 1990 FSIS revised the system to provide inspectors greater flexibility for making schedule changes, adding unscheduled tasks, and making unannounced return visits to plants.

In September, some 50 employees designated as trainers learned about the newly revised Corrective Action System and the Management Information System so that they can, in turn, train the rest of the processing inspection staff. The Corrective Action System defines Progressive Enforcement Actions and includes a series of escalating regulatory actions for plants with repeated deficiencies whose management is unwilling or unable to correct problems.

The new Management Information System generates data on plant performance that will help identify problems in particular plants or localities. The Agency will more quickly receive objective data it can use to support regulatory actions.

PBIS has been examined closely by USDA reviewers and by the General Accounting Office (GAO). A 1989 GAO report found problems with PBIS planning and start-up, but noted that PBIS is based on sound principles and should be continued. FSIS will continue working with its employees, industry groups, and Department and GAO officials to fine-tune the system.

## Labeling Reform

In 1990, food labeling was a major consumer issue, and proposals for reforms began to materialize. The Nutrition Labeling and Education Act--which requires nutrition labeling on all FDA-regulated foods but does not cover meat and poultry--was signed into law. The 1990 farm bill authorized the Secretary of Agriculture to develop standards for organic labeling of meat and poultry. The National Academy of Sciences (NAS) released its study on nutrition labeling in September. FSIS believes that consumers have a right to accurate, informative labels to help them make choices according to their needs, and has made labeling reform a priority.

### *Nutrition Labeling of Meat and Poultry*

In January 1991, USDA announced that it would seek public input in order to develop proposed regulations for mandatory nutrition labeling of meat and poultry products. In February, FSIS issued its formal response to the NAS report, favoring mandatory nutrition labeling for processed meat and poultry products and continued voluntary nutrition labeling for fresh products.

Nutrition labeling is intended to provide consumers with information they can use to make choices among and between foods, based on nutritional value, when planning their total diets. Such information can help consumers adopt or adhere to healthy diets.

FSIS believes greater consistency in Federal food labeling requirements is essential. The Agency intends its nutrition labeling regulations for meat and poultry to be similar to those established by the FDA, which regulates all other foods. FDA is developing regulations to reflect the Nutrition Labeling and Education Act. FSIS wants consumers to be able to compare

food labels--for meat and poultry products as well as other foods--that are similar in format and share consistent information and definitions. FSIS is working with FDA to harmonize regulations and other requirements.

### **Organic Labeling**

The 1990 farm bill authorized the Secretary of Agriculture to implement standards that must be met in order for meat and poultry products to be labeled "organic" and mandates public hearings prior to final rulemaking.

### **Disclosure of Flavorings on Labels**

In March 1990, FSIS published a new rule that will require many flavoring compounds in meat and poultry products to be listed on the label by their common or usual name; for example, "hydrolyzed vegetable protein." In the past, some protein-containing materials derived from livestock, poultry, eggs, milk, plants, or yeast could be listed simply as "flavorings."

The change was made to better protect the public health and to serve the consumer's right to know. For example, some people may have allergic reactions to these substances. Others may wish to avoid certain ingredients on the basis of health, dietary, or religious preferences.

FSIS has extended the effective date for the new rule from August 28, 1990, to September 3, 1991, to allow more time for industry to make the changes and for FSIS to review label applications and product formulas.

### **Net Weight Rule**

For more than a decade, the issue of how to determine net weight has been debated by government officials, industry representatives, technical standard-setting groups, and consumers. Net weight is defined as the weight of a product, not including its packaging.

Closing out more than a decade of debate, in November 1990, FSIS published new regulations to ensure the accuracy of net weight statements on meat and poultry labels. Under the final rule, effective May 29, 1991, FSIS will establish uniform standards for weighing devices and uniform procedures for determining net weight. FSIS believes the rule is equitable to consumers and industry, and is cost-effective to enforce.

The regulation allows state and local inspectors to use either "dry tare" or "wet tare" testing methods. USDA favors a dry tare system. Under a "dry tare" system, all liquids within the package are considered part of the product and are included in the net weight. Under a "wet tare" system, all liquids within the package are considered part of the packaging and are not part of the product weight.

Two handbooks produced by the National Institute of Science and Technology will be incorporated into the regulations for compliance testing of packages to ensure packages are not underweight. Many State and local governments already have adopted these handbooks.

## **Reduction of Microbiological Hazards**

The greatest risks to public health posed by meat and poultry are from microbiological hazards. Any food of animal origin may naturally contain bacteria that can cause illness if not destroyed by processing or cooking. FSIS continues to search for new ways to control microbiological hazards while enforcing existing requirements and carrying out extensive food handling education programs.



## Microbiological Criteria Advisory Committee

An important asset in continuing Agency modernization is the National Advisory Committee on Microbiological Criteria for Foods, a group of respected and knowledgeable professionals representing academia, government, industry, and consumers. The group was divided into subcommittees to allow experts to concentrate on their areas of expertise. The Committee met in January, June, August, and November, 1990.

Major accomplishments for fiscal year 1990 included developing specific recommendations for controlling pathogens in “refrigerated foods containing cooked, uncured meat or poultry products that are packaged for extended refrigerated shelf life and that are ready-to-eat or prepared with little or no additional heat treatment.” These recommendations were used as a basis for the first FSIS HACCP workshop on refrigerated foods.

The Microbiological Criteria Advisory Committee also established two new subcommittees, the *Listeria monocytogenes* Working Group and the Research Working Group, to advise the Committee on issues relating to foodborne listeriosis and microbiological research, respectively. Tasks for the Research Working Group will include helping to prioritize research needs and if requested, assisting the Department by serving on peer review panels.

## Salmonella Testing and Research

FSIS continues to monitor meat and poultry to determine trends in the incidence of *Salmonella* on these products. In March 1990, FSIS began a 2-year nationwide monitoring survey of *Salmonella* in 25-gram samples of raw chicken, turkey, pork, and beef. In May, the Agency began a second 2-year survey to measure the levels of *Salmonella* on whole broiler carcasses after chilling. Previous data from 1982 to 1984 showed 35.2 percent of broilers to be contaminated with *Salmonella* but did not measure the number of organisms on the carcasses. The data will be used to develop a benchmark for the number of salmonellae present on carcasses that test positive.

In October, FSIS announced it would grant provisional approvals for plants to use organic acids such as lactic and acetic acids as antimicrobial agents during slaughter and dressing procedures if their procedures and Partial Quality Control programs are approved by FSIS.

Because inplant improvements to reduce *Salmonella* are likely to be more effective if the microbial load on incoming birds is reduced, the Agency is also looking at ways to control *Salmonella* before animals reach the plant. In December, the Agency began studies in Puerto Rico on competitive exclusion. Under the study, chicks are being fed a harmless bacterial culture that does not contain *Salmonella* or other pathogens in an attempt to get the culture to grow in the chicks' intestines and prevent colonization by *Salmonella* and other pathogens. FSIS is also studying feed additives and other ways to reduce contamination.

## Requirements for Cooked, Uncured Meat Patties

Cooked, uncured meat patties such as ready-to-heat hamburgers and Salisbury steaks are widely used in school food service and other institutional settings. In June, FSIS repropose specific, rigorous processing and labeling requirements to ensure that fully cooked, partially cooked, and char-marked uncured ground meat patties are safe, wholesome, and accurately labeled. The proposed regulation would add specific processing, cooling, labeling, and storage requirements to control bacteria that can cause foodborne illness if they are not destroyed during cooking. These bacteria include, but are not limited to, *E. coli* 0157:H7, *Salmonella*, and *Listeria monocytogenes*. The comment period on the proposal ended July 5; FSIS is reviewing comments.

The Agency also issued an Advanced Notice of Proposed Rulemaking to solicit information on processing and labeling requirements to ensure the safety of other uncured, cooked, and partially cooked meat and poultry products such as chicken nuggets and meatballs. The Agency is reviewing comments, which were accepted through September 4.

### ***Irradiation of Poultry***

In May 1990, the Agency received FDA approval of its 1986 petition to approve the use of irradiation to control some foodborne pathogens such as *Salmonella*, *Campylobacter*, and *Yersinia* in uncooked poultry. FSIS requested the approval, since irradiation of meat and poultry at appropriate levels could significantly reduce the presence of many organisms that cause foodborne illness.

FSIS would have to formally approve the process, and plants would have to meet a range of inspection and labeling requirements before they could irradiate poultry. FSIS is developing a proposed rule.

Previously approved uses of irradiation have been to control insects or parasites, or to retard spoilage. In addition, approval of irradiation to control trichina in pork was granted by FDA in 1985 and USDA in 1986. However, the food industry has not chosen to irradiate pork.

## **Residue Prevention**

Although many consumers are concerned about chemical residues, scientific evidence shows very few illegal residues or health risks from animal drug or other chemical residues in meat and poultry. The FSIS residue program supports inspection and other enforcement activities to encourage the regulated industry to institute their own residue prevention programs. FSIS works closely with EPA and FDA, the agencies that set legal residue limits. Together, these actions keep the potential low for animal drugs, pesticides, or environmental contaminants to enter the food supply.

In its routine statistical monitoring program to track nationwide residue trends, FSIS has found that less than 1 percent of the samples analyzed show illegal residues--and that percentage has been steadily declining over the last two decades. In most instances, violations are only slightly above legal limits, which include at least a hundredfold margin of safety. The monitoring program also identifies potential problem areas where more intensive enforcement testing may be necessary to protect consumers.

### ***Sulfamethazine Violation Rates Continue To Decrease***

During 1990, FSIS continued daily testing in hogs for the antibiotic sulfamethazine--a surveillance program begun in 1988. The Agency uses the rapid Sulfa-On-Site test in the 100 largest hog slaughter plants across the country. Carcasses that test positive are retained and samples sent to a laboratory.

When violations are confirmed, those carcasses are condemned. Between March 1988 and June 1990, inspectors tested more than 258,000 hogs and only 855 violations were confirmed by laboratory analysis--fewer than 3 violations per 1,000 samples during routine testing.

FSIS intensified testing after FDA studies in late 1987 showed that sulfamethazine causes malignant thyroid tumors in rats and benign tumors in mice. Intensive testing has shown a marked decrease in the nationwide violation level in market hogs from 3.6 percent in 1987 to a preliminary figure of 0.68 percent in 1990.



### **Certification of "Bob" Veal Calves**

Violative drug residues in "bob" veal calves--calves marketed shortly (up to 3 weeks) after birth--have been a problem for many years. If drugs are administered, there may not be sufficient time for the drugs to clear the calf's system before slaughter.

Since 1984, FSIS has had a voluntary certification program for bob calves under which producers voluntarily certify that their calves have either not been medicated or that if drugs were used, proper withdrawal times were observed. Certified calves are tested less intensively than are uncertified calves.

As of May 1990, FSIS accepts bob calves as "certified" only if the certificate uses specific wording and only if certificates have been completed by all custodians of the calf. Previously, only producers signed certificates. Also, for the first time, potential penalties of false certification must be explicitly stated on each certificate. Willful falsification may result in fines of up to \$250,000 for an individual or \$500,000 for an organization, or imprisonment for not more than 5 years, or both. Since May 31, virtually no bob calves have been certified.

### **FAST Test for Animal Drug Residues**

FSIS has developed a speedier test for drug residues called the "Fast Antibiotic Screen Test" (FAST). FAST can detect both antibiotics and sulfonamide drug residues in the liver and kidneys and can provide results in 5 hours. FAST may one day replace the currently used Swab Test On Premises (STOP) and Calf Antibiotic and Sulfa Test (CAST)--tests that are effective but require overnight incubation before results can be read. Field trials of FAST are planned this fiscal year.

## **International Activities**

During 1990, FSIS took steps to ensure that consumers here and abroad have products that are safe, wholesome, and accurately labeled and that U.S. products can compete in international markets.

The United States exported 2.9 billion pounds of meat and poultry to more than 40 countries, with a value of \$3.0 billion. It imported 2.6 billion pounds of meat and poultry from 31 countries. Eight countries accounted for 93 percent of the imports.

FSIS ensures the wholesomeness of imported meat and poultry products. The Agency requires the country of origin to inspect slaughter and processing plants in ways that are equal to the inspection performed in U.S. domestic plants every day. The Agency reviews foreign inspection systems to ensure they are equal to the U.S. system.

FSIS also reinspects imported meat and poultry products on a sample basis as they enter the United States. Import reinspection results provide a check on the effectiveness of foreign inspection systems.

### **Codex Alimentarius Commission**

For many years, FSIS has participated in activities of the Codex Alimentarius Commission, an international organization that develops food standards to protect consumers and promote fair trade. Codex has 138 member nations and operates under auspices of the Food and Agriculture Organization and the World Health Organization of the United Nations.

The Codex Committee on Residues of Veterinary Drugs in Foods met in Washington, D.C., in October. Thirty-four countries and seven international organizations were represented. The Committee agreed on methodology for determining residues of the animal drugs albendazole, carbadox, and ivermectin in edible animal products, so that residue violations from different countries can be meaningfully compared. The Committee also agreed to ask for international expert safety review in 1991 of safe residue levels for azaperone, carazolol, chlorpromazine, febantel, fenbendazole, oxfendazole, propionylpromazine, spiramycin, and tylosin.

In addition, the Codex Meat Hygiene Committee was reactivated, and will meet in Rome in October 1991 for the first time in almost a decade, recognizing the need to incorporate new science and advances in animal production and meat processing into Codex guidelines and technical "codes of practice."

The Codex Regional Coordinating Committee for North America and the Southwest Pacific held its first meeting. The Committee serves to advance the interests of Codex countries within that region, including the United States, Canada, Australia, New Zealand, Fiji, Western Samoa, and Papua, New Guinea.

#### ***Exports to the European Economic Community (EEC)***

Claiming that the plants do not meet their standards, the European Economic Community (EEC) delisted all U.S. pork plants effective October 31, 1990, halting U.S. exports of pork products to the EEC. Effective December 31, the EEC delisted all U.S. beef plants as well. EEC reviewers must approve the plants before the firms can resume shipping products to the EEC.

The United States believes the EEC requirements unnecessary for public health protection and thus considers them to be nontariff trade barriers against meat products from the United States.

#### ***U.S.-Canada Free Trade Agreement***

The U.S.-Canada Free Trade Agreement--which facilitates trade between the two countries by eliminating tariffs, export subsidies, and certain technical regulations and standards--took effect January 1, 1989. In February 1990, the United States and Canada announced plans for a 1-year experimental "open border" for meat and poultry inspection. On June 29, FSIS published a proposed rule to allow the experiment. More than 1,500 public comments were received by the close of the comment period on September 5, and the Agency is analyzing them.

### **Public Information and Consumer Education**

The public has a right to a food supply that is safe, wholesome, and accurately labeled, a right to know how FSIS accomplishes that mission, and a right to participate in decision-making. During fiscal year 1990, FSIS expanded its efforts to inform and involve the public. Through its health education program, FSIS continued to pursue its objective of affecting food handler behavior in ways that reduce the incidence of foodborne illness.

#### ***Public Information***

As food safety issues remain visible and FSIS programs become more science-based, communicating with the public to promote better understanding of these issues is critical.



The Agency developed two new brochures to better inform the public about FSIS activities. People, the Public Health and Consumer Protection describes how FSIS employees carry out the Agency mission: to ensure that the U.S. meat and poultry supply is safe, wholesome, and accurately labeled. The brochure explains the inspection process, the science behind inspection, basic labeling requirements, inspection of imported products, and enforcement of safety requirements after products leave the plant.

Meat and Poultry Safety: Questions and Answers About Chemical Residues explains how FSIS helps protect consumers from unsafe residues of animal drugs and pesticides. The brochure answers typical questions about residues; describes the responsibilities of farmers, industry and regulators; suggests ways consumers can limit their exposure to residues; and lists additional sources of information.

During fiscal year 1990, the HACCP Communication Team produced informational materials on the HACCP system to encourage public understanding of, and involvement in, this significant FSIS initiative.

### **Consumer Education on Safe Food Handling**

Most foodborne illness can be prevented by proper food handling. During fiscal year 1990, FSIS broadened the scope of its educational program by targeting new audiences, audiences that face special risks for foodborne illness, and focusing on those practices that present the greatest risk of foodborne illness.

During 1990, more than 200,000 publications on safe food handling were distributed to consumers, teachers, health professionals, food service institutions, and the food production industry. Technical information specialists on USDA's Meat and Poultry Hotline responded to more than 80,000 calls.

Two new publications were produced to replace The Safe Food Book, the Agency's basic food handling guide for consumers. The first, A Quick Consumer Guide to Safe Food Handling, is a brief, basic food safety booklet for consumers. The second publication, Preventing Foodborne Illness: A Guide to Safe Food Handling, provides more extensive and detailed information on the causes and prevention of foodborne illness. It is written for Extension agents, food editors, home economics instructors and other food safety educators. Both publications are based on the HACCP approach to safe food handling.

A new videotape training program on safe food handling, entitled The Danger Zone was completed. The program is targeted for junior high school students in home economics, health, and science classes.

The Agency also launched a campaign to reach those individuals who are most at risk for foodborne illness--the very young, the elderly, people suffering from chronic illness, and, for some illnesses such as listeriosis, pregnant women.

## **Total Quality Management**

FSIS has made a firm commitment to Total Quality Management (TQM), a philosophy that includes involvement by all FSIS employees in continuously improving processes to better serve the Agency's customers. TQM awareness sessions have been conducted for senior managers and representatives of the inspectors' union and the other employee



organizations. In addition, TQM principles are applied in the development of several program areas. The concept of workforce involvement is critical for such major initiatives as the Hazard Analysis and Critical Control Point (HACCP) system.

TQM principles stress maximum involvement of employees, including a commitment to training and effective communications. Both TQM and HACCP focus on prevention of problems.

A concept paper outlining the underlying principles of TQM has been distributed to all employees and a resource center was opened for those seeking to learn more. Agency Policy and Operating Principles have been developed and distributed. Employee training is in progress and some TQM teams have been formed throughout the Agency.

#### The FSIS Quality Policy:

“FSIS is a science-based consumer protection agency, pledged to ensure the public receives only safe, wholesome, and accurately labeled meat and poultry products. We will be uncompromising in our drive to achieve quality, reward excellence, and continuously improve all that we do.”

#### The FSIS Quality Operating Principles:

1. We will recognize that people are the Agency’s most valuable resource and respect each other as individuals and contributors to our mission.
2. We will use a team approach to problem prevention with participation by all.
3. We will incorporate critical thinking, scientific knowledge, and practical application in all operations.
4. We will follow the highest standards of integrity, equity, and fairness.
5. We will communicate openly and honestly with each other and with the public.

## Enforcement

FSIS conducts many routine activities to enforce the meat and poultry inspection laws, including pre-approval of facilities and equipment, inspection of slaughtering and processing, and pre-market label approval. These routine activities can trigger a range of enforcement actions including product retention and a temporary halt in production until problems are corrected, intensified inspection, voluntary product recalls, and other actions. In the vast majority of instances, these actions are effective in protecting the public, stimulating industry correction of unintentional violations, and deterring deliberate violations.

When routine enforcement activities are not sufficient, the Agency can pursue other administrative or legal actions including product seizures, letters of warning for minor violations, referral for criminal prosecution, injunctions, and withdrawal of inspection. The laws and regulations specify procedures that must be followed to ensure due process.

## Criminal Prosecutions

Some of the significant criminal prosecution actions during 1990 were:

- A Missouri firm and two of its officials were ordered to pay \$283,000 in restitution to the State for one felony conviction of selling adulterated meat to hospitals, schools, and prisons. The two officials were also sentenced to 24 and 21 months in prison respectively, followed by probation.
- A California firm was fined \$100,000 and placed on 3 years' probation after pleading guilty to two misdemeanors of allowing meat food to become adulterated by rodent infestation.
- A Missouri firm was fined \$50,000 after pleading guilty to one misdemeanor count of selling and transporting corned beef rounds with excessive water added.
- A North Carolina meat processing firm and its operator were fined \$5,200 and \$6,075, respectively, for adding sodium sulfite to pork sausage. Sulfites can cause serious health problems, including death, in sensitive individuals. The firm was placed on 2 years' probation and the operator was placed on 12 months' probation.

## Recalls

To ensure consumer protection throughout the food production and distribution system, FSIS monitors meat and poultry products once they leave a federally inspected plant. When meat or poultry products already in consumer channels are found to be potentially hazardous to consumers, FSIS asks the firm to recall the products, and consumers are alerted through a press release. FSIS investigates to be certain the recall is effective and that corrections are made so the firm distributes only safe and wholesome products. In 1990, FSIS monitored 28 recalls. Two of the largest were:

- A New York food processing firm voluntarily recalled 11,000 cases of baby food processed under USDA jurisdiction, totaling 115,000 pounds, when the company discovered stones in samples of its product during quality control testing. Consumers, retail establishments, distributors, and other institutions holding these products were urged to return them. No injuries were reported.
- A Kansas food processing firm voluntarily recalled 106,000 pounds of frozen pork pizza topping, sold exclusively to food service facilities, when it was suspected that the product might contain broken glass from an industrial light bulb. All restaurants, carryouts, and other food service establishments that had purchased the product were instructed to return it. There were no reports of contaminated product being consumed.

As a result of the Agency's expanded testing program for *Listeria monocytogenes*, there were seven recalls of ready-to-eat meat and poultry products contaminated with this bacterium during fiscal year 1990. No illnesses were reported.





# Domestic and Export Inspection

Only federally inspected meat and poultry plants may sell their products in interstate or foreign commerce. In 1990, FSIS inspected 124 million head of livestock and over 6.2 billion birds.

More than 7,800 FSIS employees, including over 7,400 Federal inspectors (nearly 1,200 who are veterinarians) carry out the inspection laws in some 6,500 meat and poultry slaughtering and processing plants. Animals are inspected before slaughter to detect diseases or other abnormalities and are inspected again after slaughter. Products are inspected during processing, handling, and packing.

Control and condemnation of misbranded or adulterated products is the most important way FSIS encourages compliance with inspection laws and regulations. However, the Agency can take other actions if they are necessary to prevent adulterated or misbranded products from reaching consumers. These actions include temporarily halting inspection (and thus production) until serious problems are corrected, stopping product distribution, persuading companies to recall violative products, and seeking court-ordered product seizures when necessary.

FSIS also monitors State inspection programs, which inspect meat and poultry products that will be sold only within the State in which they were produced. The 1967 Wholesome Meat Act and the 1968 Wholesome Poultry Products Act require State inspection programs to be "at least equal to" the Federal inspection program. If States choose to end their inspection programs or cannot maintain this standard, FSIS must assume responsibility for inspection.

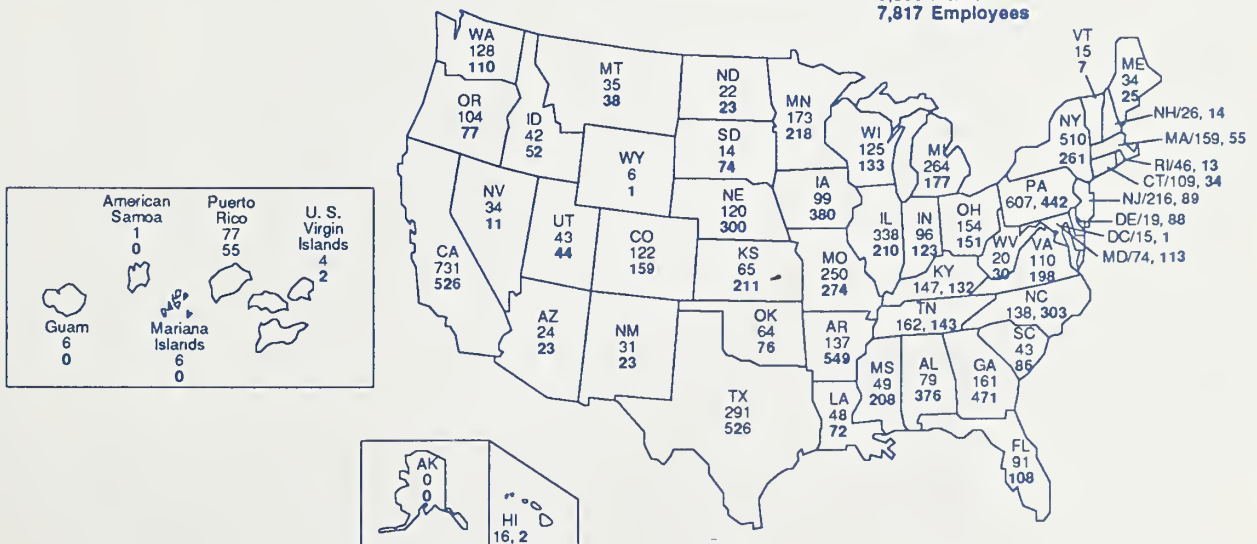
Figure 3-1 shows the number of federally inspected plants and the number of USDA full-time permanent field personnel by location. The plant figures include USDA-staffed plants and Talmadge-Aiken plants, which are federally inspected but staffed by State employees. In addition, 77 inspectors examine meat and poultry imports at points of entry into the United States.

**Figure 3-1**

## Number of Federally Inspected Plants and FSIS Inspection Employees by Location

September 30, 1990

6,500 Plants  
7,817 Employees



**Table 3-2**

Table 3-2 lists the number of federally inspected meat, poultry, and combination meat and poultry plants that operated under Federal inspection in each State or U. S. territory as of September 30, 1990. In addition, imported meat and poultry products are examined at 218 official import establishments.

### Number of Federally Inspected Meat, Poultry, and Combination Meat and Poultry Plants by Location

State or Territory	Meat Plants	Poultry Plants	Meat & Poultry Plants	Total
Alaska	0	0	0	0
Alabama	14	27	17	58
American Samoa	1	0	0	1
Arizona	13	0	11	24
Arkansas	40	35	62	137
California	226	40	465	731
Colorado	74	3	45	122
Connecticut	47	4	58	109
Delaware	1	7	1	9
District of Columbia	7	1	7	15
Florida	25	5	54	84
Georgia	15	47	51	113
Guam	2	0	4	6
Hawaii	1	0	1	2
Idaho	17	0	25	42
Illinois	146	10	157	313
Indiana	42	16	33	91
Iowa	50	5	44	99
Kansas	27	1	37	65
Kentucky	83	3	61	147
Louisiana	12	3	27	42
Maine	12	0	22	34
Mariana Islands	3	0	3	6
Maryland	17	11	21	49
Massachusetts	68	13	78	159
Michigan	148	3	113	264
Minnesota	43	16	114	173
Mississippi	3	19	11	33
Missouri	89	30	131	250
Montana	16	0	19	35
Nebraska	55	6	59	120
Nevada	8	2	24	34
New Hampshire	8	1	17	26
New Jersey	80	10	126	216
New Mexico	10	1	17	28
New York	226	24	260	510
North Carolina	27	25	26	78
North Dakota	14	0	8	22
Ohio	71	12	71	154
Oklahoma	18	6	25	49
Oregon	43	4	57	104
Pennsylvania	282	40	285	607
Puerto Rico	40	5	32	77
Rhode Island	20	3	23	46
South Carolina	13	9	19	41
South Dakota	9	3	2	14
Tennessee	79	8	75	162
Texas	77	16	167	260
Utah	11	3	20	34
Vermont	6	0	9	15
Virginia	24	13	30	67
Virgin Islands	2	0	2	4
Washington	47	4	77	128
West Virginia	6	3	11	20
Wisconsin	49	11	65	125
Wyoming	2	0	1	3
<b>Subtotal</b>	<b>2,469</b>	<b>508</b>	<b>3,180</b>	<b>6,157</b>
Talmadge/Aiken	164	9	170	343
<b>Total</b>	<b>2,633</b>	<b>517</b>	<b>3,350</b>	<b>6,500</b>

**Table 3-3**

Table 3-3 presents the number of meat and poultry slaughtering and/or processing plants that operated under Federal inspection as of September 30, 1990.

### Numbers and Types of Plants Operating Under Federal Inspection as of September 30, 1990

Type of Plant	Meat Plants	Poultry Plants	Meat & Poultry Plants	Total
Slaughtering	207	164	2	373
Processing	1,541	209	2,861	4,611
Slaughtering & Processing	721	135	317	1,173
<b>Subtotal</b>	<b>2,469</b>	<b>508</b>	<b>3,180</b>	<b>6,157</b>
Talmadge-Aiken	164	9	170	343
<b>Total</b>	<b>2,633</b>	<b>517</b>	<b>3,350</b>	<b>6,500</b>

**Table 3-4**

Table 3-4 lists the number of meat and poultry plants inspected under Talmadge-Aiken agreements as of September 30, 1990.

### Talmadge-Aiken Plants

State	Meat Plants	Poultry Plants	Meat & Poultry Plants	Total
Alabama	7	1	13	21
Delaware	6	0	4	10
Florida	3	1	3	7
Georgia	23	0	25	48
Hawaii	9	0	5	14
Illinois	12	2	11	25
Indiana	1	0	4	5
Louisiana	0	0	6	6
Maryland	10	1	14	25
Mississippi	7	0	9	16
New Mexico	1	0	2	3
North Carolina	43	2	15	60
Oklahoma	1	0	14	15
South Carolina	1	0	1	2
Texas	10	1	20	31
Utah	4	0	5	9
Virginia	25	1	17	43
Wyoming	1	0	2	3
<b>Total</b>	<b>164</b>	<b>9</b>	<b>170</b>	<b>343</b>

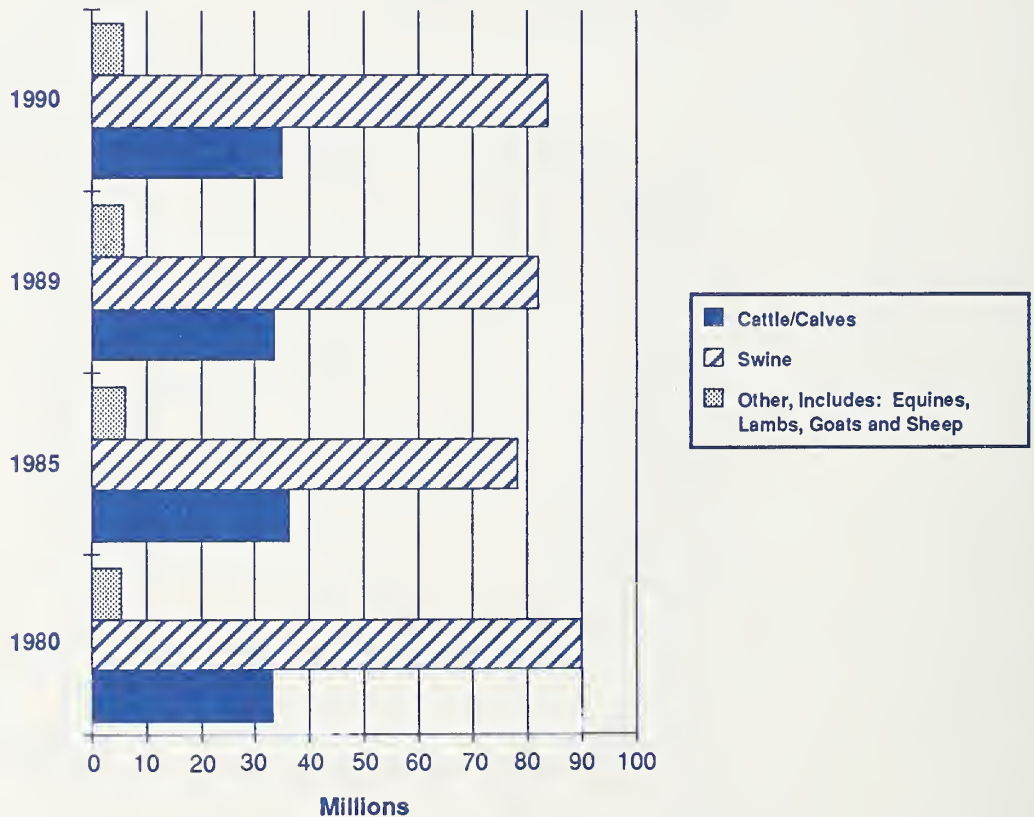


**Table 3-5**

Table 3-5 and figure 3-5 summarize the number of meat animals inspected at slaughter in federally inspected plants in selected fiscal years from 1980 through 1990. The species listed are those legally classified as meat food animals under the Federal Meat Inspection Act.

### Livestock Federally Inspected

Species	1980	1985	1989	1990
Cattle	30,833,000	33,295,000	31,340,406	33,033,653
Calves	2,252,000	2,983,000	2,177,157	1,871,562
Swine	90,038,000	78,218,000	82,110,688	83,855,817
Goats	115,000	114,000	230,297	229,554
Sheep & Lambs	5,087,000	5,826,000	5,058,622	5,140,798
Equines	339,000	143,000	342,877	315,192
<b>Total</b>	<b>128,664,000</b>	<b>120,579,000</b>	<b>121,260,047</b>	<b>124,446,576</b>

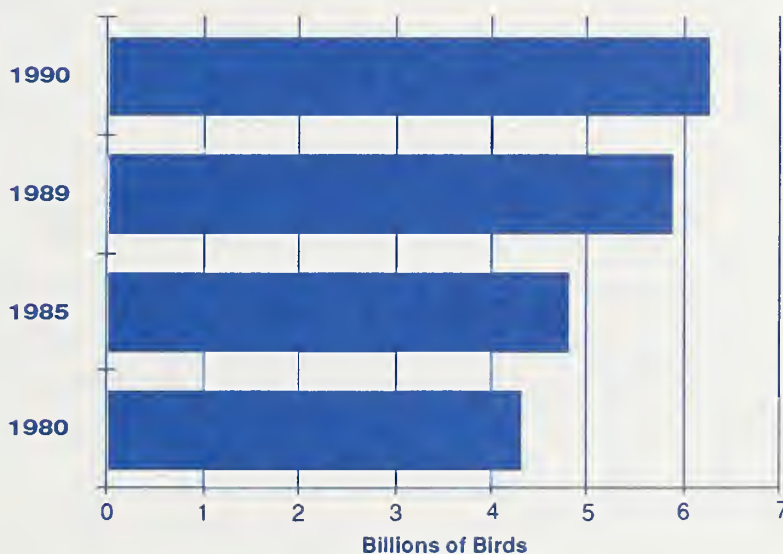
**Figure 3-5**

**Table 3-6**

Table 3-6 and figure 3-6 summarize the number of poultry inspected at slaughter in federally inspected plants in selected fiscal years from 1980 through 1990. The species listed are legally classified as poultry for food purposes by the Poultry Products Inspection Act, except for the category "Other." That category includes rabbits and poultry species inspected under voluntary inspection programs. USDA is reimbursed for the costs of such voluntary inspection.

### Poultry Federally Inspected

Class	1980	1985	1989	1990
Young Chickens	3,930,793,000	4,426,770,000	5,422,206,000	5,786,641,000
Mature Chickens	204,409,000	188,979,000	183,851,000	184,151,000
Fryer-roaster Turkeys	9,930,000	3,821,000	2,228,000	2,718,000
Young Turkeys	147,952,000	166,811,000	239,430,000	262,088,000
Mature Turkeys	1,334,000	1,399,000	1,951,000	2,246,000
Ducks	16,951,000	21,355,000	22,240,000	20,823,000
Other	1,572,000	1,107,000	3,000,000	3,576,000
<b>Total</b>	<b>4,312,941,000</b>	<b>4,810,242,000</b>	<b>5,874,906,000</b>	<b>6,262,243,000</b>

**Figure 3-6****Table 3-7**

### Processed Meat and Poultry Products Federally Inspected

In order to comply with the Paperwork Reduction Act of 1988, FSIS has changed the type of information it collects regarding processed products. The information that was previously used to compile this table is no longer available. Therefore, this table has been eliminated.

**Table 3-8**

Table 3-8 summarizes the number of animal and poultry carcasses condemned during fiscal year 1990. Animals are condemned for disease, contamination, or adulteration during ante-mortem or post-mortem inspection.

### Animal and Poultry Carcasses Condemned

Species or Class	Inspected Carcasses	Condemned Carcasses	Condemned as a Percentage of those Inspected
Cattle	33,033,653	163,233	0.49
Calves	1,871,562	33,480	1.79
Swine	83,855,817	191,783	0.23
Goats	229,554	1,039	0.45
Sheep	5,140,798	19,465	0.38
Equine	315,102	1,251	0.40
<b>Total Meat</b>	<b>124,446,576</b>	<b>410,251</b>	<b>0.33</b>
Young Chickens	5,786,641,000	60,577,194	1.05
Mature Chickens	184,151,000	7,322,366	3.98
Fryer-roaster Turkeys	2,718,000	16,858	0.62
Young Turkeys	262,088,000	2,751,949	1.05
Mature Turkeys	2,246,000	64,383	2.87
Ducks	20,823,000	278,862	1.34
Other	3,576,000	44,237	1.24
<b>Total Poultry</b>	<b>6,262,248,000</b>	<b>71,055,849</b>	<b>1.13</b>

**Table 3-9**

Table 3-9 summarizes enforcement actions taken in fiscal year 1990. Some of these actions were based on compliance reviews of meat and poultry handlers. Approximately 56,000 reviews were made in fiscal year 1990. Approximately 9,000 handlers are periodically reviewed; risk categories determine the frequency of scheduled reviews. Random reviews are also conducted.

### Enforcement Actions

Action	Number	Pounds
Detention of suspect products	883	8,283,545
Monitoring of product recalls	28	*7,090,605
Court seizures initiated	3	65,362
Evaluation Incident Reports filed (irregularities reported to inspection supervisors)	1,737	
Cases received by Compliance (violation reports)	1,060	
Violation reports referred to Inspector General for further investigation	2	
Cases requiring consultation with General Counsel	31	
Letters of Warning Issued	1,561	
Convictions	34	
Administrative actions to withdraw inspection filed	7	

\*This includes 4,460,097 pounds of live poultry condemned because of heptachlor contamination during fiscal year 1989 and the early part of fiscal year 1990. Final numbers were not available until fiscal year 1990. Destruction and EPA approved disposal of poultry were monitored by FSIS food inspectors and compliance officers.



**Table 3-10**

Table 3-10 summarizes the number of samples analyzed by Science and Technology during fiscal year 1990. Over 2,230,000 analyses were performed on these samples. Approximately 92,000 samples were taken from processed products such as hams, sausages, cured meats, and similar items.

### Laboratory Samples Analyzed

Category of Samples	Total
Food chemistry	56,616
Food microbiology and species	34,890
Chemical residues	*170,578
Antibiotic residues	**239,956
Pathology (residue)	0
Pathology (nonresidue)	9,446
Serology	3,129
Food additives and nonfoods	10,514
<b>Total</b>	<b>525,129</b>

\*Includes 112,014 SOS (Sulfa-On-Site) tests.

\*\*Includes 93,454 STOP (Swab Test on Premises)  
and 125,432 CAST (Calf Antibiotic Sulfa Test) analyses.

**Table 3-11**

Table 3-11 summarizes the number of meat and poultry product labels reviewed and either approved or not approved by the Standards and Labeling Division (SLD) of Regulatory Programs and Inspectors-in-Charge (IIC) during fiscal year 1990.

### Labels Reviewed

Activity	Number
Labels approved by SLD (Final and Temporary)	68,031
Label Sketches Approved by SLD	47,875
Labels Approved by IIC's	44,352
Labels not approved	24,629
<b>Total Labels Reviewed</b>	<b>184,887</b>

**Table 3-12**

Table 3-12 summarizes the number of blueprints and equipment drawings reviewed by the Facilities, Equipment and Sanitation Division of Science and Technology during fiscal year 1990.

### Facilities and Equipment Reviewed

Activity	Number
Blueprints of plants	3,678
Drawings of equipment	2,893

**Table 3-13**

Table 3-13 shows the number of persons trained by the Training Division of Technical Services during fiscal years 1989 and 1990.

### Inspection Training

	1989	1990
<b>Total Persons Trained</b>	<b>1,537</b>	<b>1,685</b>
Federal employees	1,415	1,469
State employees	25	49
Others	97	167

**Table 3-14**

Table 3-14 lists the dates the Department assumed inspection in designated States. On April 1, 1991, the Department will assume responsibility for meat and poultry inspection in Maryland.

### Dates USDA Assumed Intrastate Inspection

State	Meat	Poultry
Arkansas	06/01/81	01/02/71
California	04/01/76	04/01/76
Colorado	07/01/75	01/02/71
Connecticut	10/01/75	10/01/75
Georgia	----	01/02/71
Idaho	07/01/81	01/02/71
Kentucky	01/14/72	07/28/71
Maine	05/12/80	01/02/71
Massachusetts	01/12/76	01/12/76
Michigan	10/03/81	01/02/71
Minnesota	05/16/71	01/02/71
Missouri	08/18/72	08/18/72
Montana	*	*
Nebraska	10/01/71	07/28/71
Nevada	07/01/73	07/01/73
New Hampshire	08/07/78	08/07/78
New Jersey	07/01/75	07/01/75
New York	07/16/75	04/11/77
North Dakota	06/22/70	01/02/71
Oregon	07/01/72	01/02/71
Pennsylvania	07/17/72	10/31/71
Rhode Island	10/01/81	10/01/81
South Dakota	----	01/02/71
Tennessee	10/01/75	10/01/75
Utah	----	01/02/71
Washington	06/01/73	06/01/73
West Virginia	----	01/02/71

\*The Department assumed inspection in Montana on 04/27/71 for meat and on 01/02/71 for poultry. Montana resumed inspection for both meat and poultry effective 06/06/88.

---- Indicates that it has not been necessary for USDA to assume meat inspection in the state shown.

**Table 3-15**

Table 3-15 summarizes the number of States at the end of fiscal year 1990 with intrastate inspection programs for meat (28) and poultry (24); the number of State full-time equivalent staff years during fiscal year 1990; and Federal funding assistance expended by States during fiscal year 1990. "M" after the name of the State indicates that the State conducted a meat inspection program; "M & P" indicates that the State conducted meat and poultry inspection programs. In order to continue operating intrastate inspection programs, and in order to continue receiving Federal funding assistance, States must maintain inspection requirements at least equal to those of the Federal program.

### State Inspection Program

State		Regular Plants				Custom Exempt Plants				Full Time Equivalent Staff Years	FY 1990 Federal Assistance
		Meat	Poultry	Meat & Poultry	Total	Meat	Poultry	Meat & Poultry	Total		
Alabama	M&P	26	7	57	90	21	0	0	21	49	1,165,383
Alaska	M&P	9	0	5	14	0	0	1	1	11	* 332,525
Arizona	M&P	57	5	1	63	35	0	0	35	24	460,566
Delaware	M&P	1	0	4	5	3	1	1	5	13	303,275
Florida	M&P	138	2	60	200	47	0	0	47	125	1,915,735
Georgia	M (1)	107	0	0	107	29	0	0	29	116	* 2,403,306
Hawaii	M&P	41	4	23	68	0	0	0	0	51	* 1,022,841
Illinois	M&P	283	30	79	392	18	7	1	26	174	* 3,825,173
Indiana	M&P	70	7	52	129	31	6	0	37	96	1,859,001
Iowa	M&P	68	9	82	159	137	22	0	159	43	945,871
Kansas	M&P	159	7	6	172	17	0	1	18	60	1,127,439
Louisiana	M&P	107	5	1	113	57	0	0	57	76	1,384,057
Maryland	M&P	37	7	6	50	17	6	1	24	47	933,627
Mississippi	M&P	52	0	10	62	21	2	0	23	66	* 892,659
Montana	M&P	14	1	12	27	100	25	45	170	14	241,030
New Mexico	M&P	31	1	8	40	26	0	0	26	15	344,795
North Carolina	M&P	173	14	0	187	55	0	0	55	133	* 2,543,901
Ohio	M&P	239	25	56	320	72	23	2	97	180	3,931,945
Oklahoma	M&P	100	6	0	106	21	0	58	79	81	* 1,605,217
South Carolina	M&P	95	10	45	150	0	0	0	0	57	940,859
South Dakota	M (1)	64	0	0	64	58	0	0	58	26	327,073
Texas	M&P	392	14	0	406	142	3	0	145	226	* 4,166,220
Utah	M (1)	37	0	0	37	56	0	0	56	32	617,190
Vermont	M&P	16	3	0	19	7	3	0	10	14	280,908
Virginia	M&P	13	2	5	20	116	0	2	118	53	* 1,276,602
West Virginia	M (1)	37	0	0	37	52	0	0	52	27	443,181
Wisconsin	M&P	211	11	90	312	104	6	18	128	96	* 2,030,583
Wyoming	M&P	27	0	0	27	41	0	0	41	13	244,534
<b>Total</b>		<b>2,604</b>	<b>170</b>	<b>602</b>	<b>3,376</b>	<b>1,283</b>	<b>104</b>	<b>130</b>	<b>1,517</b>	<b>1,918</b>	<b>37,565,496</b>
California	(2)	0	0	0	0	0	0	0	360	1	97,663
Minnesota	(2)	0	0	0	0	0	0	0	355	2	90,305

(1) Poultry Program is under Federal jurisdiction.

(2) Official plants are under Federal jurisdiction. Custom Exempt facilities reviewed under State jurisdiction.

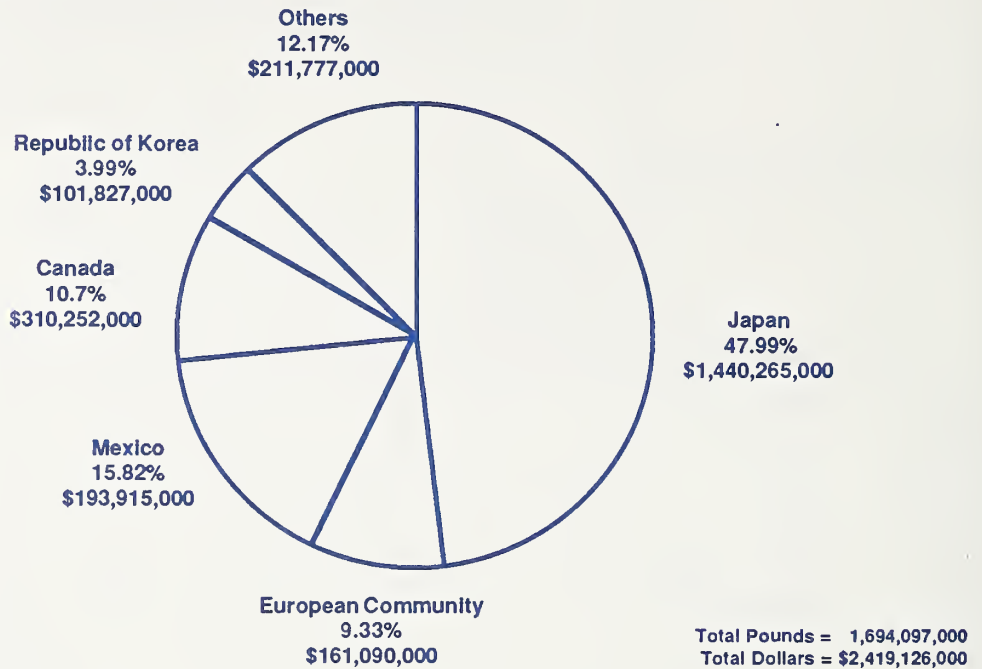
\*Estimate



**Figure 3-16**

Figure 3-16 shows, for fiscal year 1990, the major countries and areas receiving U.S. meat exports, the volume by percentage, and the dollar value of the products.

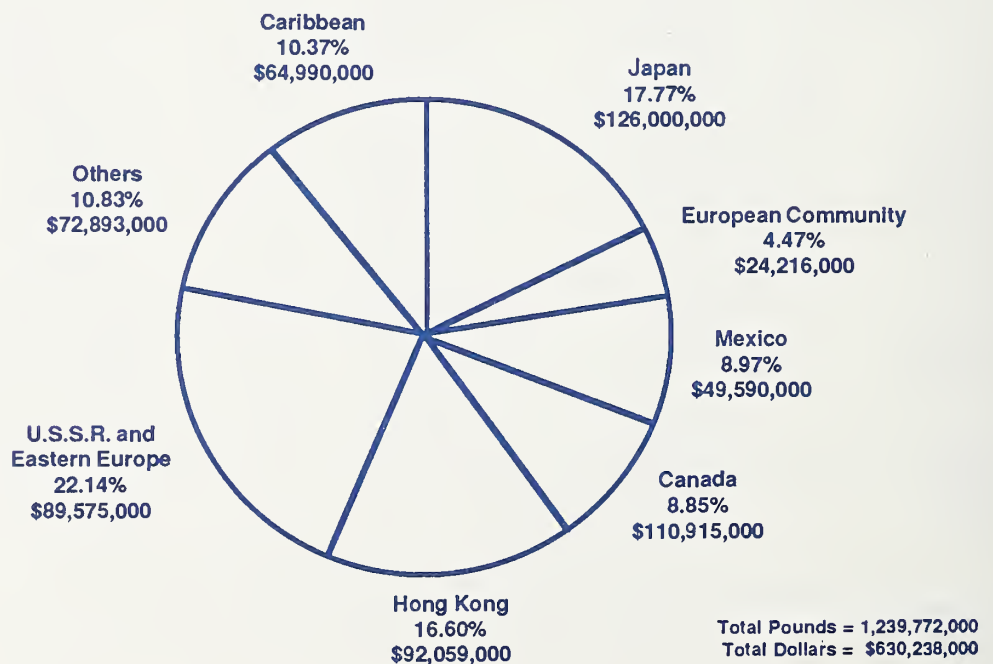
### Major Receivers of U.S. Meat Exports



**Figure 3-17**

Figure 3-17 shows, for fiscal year 1990, the major countries and areas receiving U.S. poultry exports, the volume by percentage, and the dollar value of the products.

### Major Receivers of U.S. Poultry Exports



**Table 3-18**

Table 3-18 shows the volume of U.S. meat exports for fiscal years 1989 and 1990, the percentage change, and the dollar value for fiscal year 1990.

### Change in Meat Exports

Area or Country	Fiscal Year 1989 Thousands of Pounds	Fiscal Year 1990 Thousands of Pounds	Percentage Change from FY 1989	Fiscal Year 1990 \$ Value (Thousands)
<b>North America</b>				
Canada	99,573	181,293	82	310,252
Mexico	352,867	268,031	-24	193,915
Subtotal	452,440	449,324	-1	504,167
<b>Caribbean</b>				
Bahamas	13,318	14,445	8	20,111
Bermuda	5,829	5,289	-9	10,085
Netherlands Antilles	7,000	6,521	-7	9,640
Others	24,838	27,524	11	22,337
Subtotal	50,985	53,779	5	62,173
<b>Central America</b>				
Belize	1,173	2,202	88	1,960
Costa Rica	1,210	1,415	17	762
Honduras	306	373	22	274
Panama	3,497	3,056	-13	2,883
Others	730	657	-10	397
Subtotal	6,916	7,703	11	6,276
<b>South America</b>				
Argentina	141	115	-18	165
Brazil	6,786	8,649	27	2,643
Chile	1,596	1,091	-32	317
Colombia	1,025	1,819	77	1,036
Venezuela	1,978	3,871	96	1,752
Others	265	2,531	855	1,104
Subtotal	11,791	18,076	53	7,017
<b>European Community</b>				
Belgium-Luxembourg	44,417	43,503	-2	51,669
Denmark	1,781	1,892	6	2,351
France	56,161	50,408	-10	58,849
Germany	4,857	5,628	16	4,714
Greece	18	68	278	80
Ireland	101	132	31	97
Italy	13,704	10,650	-22	14,371
Netherlands	27,794	20,465	-26	18,978
Portugal	811	9	-99	27
Spain	1,656	3,580	116	2,164
United Kingdom	32,470	21,878	-33	7,790
Subtotal	183,770	158,213	-14	161,090
<b>Other Western Europe</b>				
Austria	1,649	1,828	11	6,291
Sweden	5,457	4,279	-22	10,843
Switzerland	5,172	6,645	28	11,253
Others	154	461	199	1,220
Subtotal	12,432	13,213	6	29,607
<b>USSR and Eastern Europe</b>	7,044	19,874	182	10,127
<b>Middle East</b>				
Egypt	66,314	32,256	-51	11,810
Iraq	3,252	0	-100	0
Israel	5,606	1,784	-68	1,889
Kuwait	1,153	937	-19	2,165
Saudi Arabia	5,481	6,166	12	8,153
Others	2,216	1,349	-39	2,894
Subtotal	84,022	42,492	-49	26,911
<b>Africa</b>	4,823	8,104	68	4,978
<b>Asia</b>				
Hong Kong	16,848	18,761	11	22,940
Japan	869,278	813,112	-6	1,440,265
Korea, Republic of	47,076	67,613	44	101,827
Singapore	3,622	3,915	8	8,226
Taiwan	18,206	9,118	-50	18,327
Others	5,221	6,521	25	10,061
Subtotal	960,251	919,040	-4	1,601,646
<b>Oceania</b>	4,068	4,279	5	5,134
<b>Total</b>	<b>1,778,542</b>	<b>1,694,097</b>	<b>-5</b>	<b>2,419,126</b>

Source: U.S. Department of Commerce, Bureau of the Census. In recent years, all U.S. agricultural exports to Canada have been underreported. This discrepancy is officially recognized by both governments.

**Table 3-19**

Table 3-19 shows the volume of U.S. poultry exports for fiscal years 1989 and 1990, the percentage change, and the dollar value for fiscal year 1990.

### Change in Poultry Exports

Area or Country	Fiscal Year 1989 Thousands of Pounds	Fiscal Year 1990 Thousands of Pounds	Percentage Change from FY 1989	Fiscal Year 1990 \$ Value (Thousands)
<b>North America</b>				
Canada	88,911	109,705	23	110,915
Mexico	142,835	111,182	-22	49,590
Subtotal	231,746	220,887	-5	160,505
<b>Caribbean</b>				
Bahamas	4,938	6,021	22	4,209
Bermuda	4,782	4,896	2	4,391
Netherlands Antilles	21,003	23,812	13	12,889
Others	124,788	93,892	-25	43,501
Subtotal	155,511	128,621	-17	64,990
<b>Central America</b>				
Belize	99	137	38	91
Costa Rica	9	2	-78	27
Honduras	37	29	-22	28
Panama	1,759	780	-56	768
Others	10	368	3,580	237
Subtotal	1,914	1,316	-31	1,151
<b>South America</b>				
Chile	82	126	54	54
Colombia	2,090	1,565	-25	720
Others	762	3,920	414	2,399
Subtotal	2,934	5,611	91	3,173
<b>European Community</b>				
Belgium-Luxembourg	1,191	3,490	193	775
Denmark	20	88	340	92
France	5,024	6,645	32	2,354
Germany	6,618	12,460	88	4,940
Greece	866	946	9	879
Ireland	7	198	2,729	141
Italy	201	262	30	301
Netherlands	5,679	5,527	-3	4,725
Portugal	1,503	1,742	16	577
Spain	10,241	19,634	92	7,893
United Kingdom	3,561	4,381	23	1,539
Subtotal	34,911	55,373	59	24,216
<b>Other Western Europe</b>				
Austria	2	49	2,350	74
Sweden	64	44	-31	176
Switzerland	963	1,488	55	886
Others	97	346	257	280
Subtotal	1,126	1,927	71	1,416
<b>USSR and Eastern Europe</b>	2	274,501	13,724,950	89,575
<b>Middle East</b>				
Egypt	1,063	15	-99	14
Israel	79	0	-100	0
Kuwait	4,698	4,321	-8	2,498
Saudi Arabia	4,414	13,856	214	7,723
Others	3,759	9,343	149	5,184
Subtotal	14,013	27,535	96	15,419
<b>Africa</b>	7,165	3,202	-55	1,984
<b>Asia</b>				
Hong Kong	171,687	205,830	20	92,059
Japan	316,193	220,277	-30	126,000
Korea, Republic of	869	5,829	571	4,346
Singapore	58,295	52,584	-10	27,864
Taiwan	915	708	-23	616
Others	1,340	5,959	345	2,414
Subtotal	549,299	491,187	-11	253,299
<b>Oceania</b>	28,932	29,612	2	14,510
<b>Total</b>	<b>1,027,553</b>	<b>1,239,772</b>	<b>+21</b>	<b>630,238</b>

Source: U.S. Department of Commerce, Bureau of the Census. In recent years, all U.S. agricultural exports to Canada have been underreported. This discrepancy is officially recognized by both governments.



# Foreign Program Review and Port-of-Entry Reinspection

**I**nformation on foreign program review and import reinspection is presented on a calendar year basis, as required by the Federal Meat Inspection Act. Information on both meat and poultry imports is included.

Although no formal report is required by the Poultry Products Inspection Act, it should be noted that poultry imports are controlled under regulations comparable to those applied to meat imports. Only limited quantities of poultry products, mainly specialty items, are imported into the United States.

## Foreign Program Review

Federal meat and poultry inspection laws require countries exporting meat or poultry to the United States to impose inspection requirements at least equal to U.S. requirements. The Foreign Programs Division evaluates foreign meat and poultry inspection programs through system reviews, including onsite reviews of plants in the eligible country.

System reviews begin with an evaluation of the laws, policies, and operation of the inspection system in each country that is eligible to export products to the United States. FSIS now evaluates country controls in the following risk areas: disease, residues, contamination, processing, and economic fraud.

Onsite observation of exporting plants and system operations, including facilities, equipment, laboratories, and training, is also conducted. FSIS foreign program officers and other technical experts perform these reviews in eligible exporting countries. An addendum to this report, *Foreign Countries and Plants Certified to Export Meat and Poultry to the United States*, summarizes data from 1990 reviews.

## Port-of-Entry Reinspection

Import reinspection is a check on the effectiveness of foreign inspection systems in ensuring wholesome, accurately labeled products that meet U.S. standards. FSIS uses data from import reinspection to evaluate foreign inspection systems.

About 77 import inspection personnel carried out import reinspection during 1990 at 218 official import establishments.

### **Inspection Certificates**

An inspection certificate issued by the responsible official of the exporting country must accompany each shipment of meat or poultry products offered for entry into the United States.

Certificates identify products by country and plant of origin, destination, shipping marks, and amounts. They certify that the products received ante-mortem and post-mortem inspection; that they are wholesome, not adulterated or misbranded; and that they otherwise comply with U.S. requirements.

## **Automated Import Information System**

A description of each lot arriving at U.S. ports is entered into the Automated Import Information System (AIIS). This computerized system centralizes reinspection and shipping information from all ports, allowing FSIS to determine reinspection requirements based on the compliance history of each country and establishment. Information stored in the system includes:

- Amount and kind of products offered from each country and establishment and the amount refused entry;
- Results of certification and labeling reinspections;
- Results of organoleptic reinspection for defects such as bone, hair, and cartilage;
- Results of laboratory samples tested for residues, proper cooking temperatures, economic, and other adulterants.

To ensure that representative samples are selected, statistical sampling plans are applied to each lot of product to be reinspected. The sampling plans and criteria for acceptance or rejection of imports are the same as those applied to U.S. meat and poultry products prepared under Federal inspection.

In order to export to the United States, a foreign country must have a residue control program with standards at least equal to U.S. standards. Recent statutory amendments require that foreign residue control programs include random sampling of animals at slaughter, the use of approved sampling and analytical methods, testing tissues for specific compounds, and testing for compounds identified as potential contaminants of meat exported to the United States.

## **Laboratory Sampling**

Imported meat and poultry products are sampled for food chemistry and microbiological hazards as well as chemical and drug residues. As for domestic inspection, shipments are not held pending laboratory test results unless there is some reason to suspect contamination.

During 1990, IP expanded the sampling program for *Listeria monocytogenes* and *Salmonella* to include a total of 450 samples from 19 different imported meat and poultry products. Results were positive in 8 instances.

Also during 1990, 14,170 residue samples of imported product were analyzed for drug and chemical residues. In only 11 instances were samples found to contain violative levels.

If a laboratory reports a residue or microbiological violation on a sample that has otherwise passed reinspection, efforts are made to locate any part of the shipment that is still available. Products recovered are not allowed to be used for human food.

**Table 4-1**

Table 4-1 lists the number of plants in each foreign country certified to export meat or poultry products to the U.S. during 1990. It also shows the number of inspectors licensed by each country to inspect those products. Eligible foreign inspection systems are responsible for the continuous inspection of products destined for export to the U.S. The number of inspectors in each country depends on the number of certified plants and the volume of products shipped to the U.S.

### Foreign Plants Authorized to Export Products to the U.S. and Number of Inspectors

Country	Authorized 1/1/90	Plants Decertified	Plants Granted Authorization	Plants Reinstated	Authorized Plants on 12/31/90	Licensed Foreign Inspectors
Argentina	20	0	5	0	25	299
Australia	138	13	9	0	134	985
Belgium	0	0	6	0	6	45
Canada	605	0	32	0	637	1,634
Costa Rica	4	0	0	0	4	36
Czechoslovakia	2	0	0	0	2	37
Denmark	133	9	4	1	129	1,065
Dominican Republic	0	0	5	0	5	21
El Salvador	0	0	1	0	1	18
Finland	7	0	0	0	7	40
France	73	2	5	0	76	31
Guatemala	4	0	0	0	4	18
Great Britain	3	0	0	0	3	10
Honduras	4	0	2	0	6	67
Hong Kong	1	0	0	0	1	6
Hungary	8	0	0	0	8	134
Ireland	5	1	3	0	7	105
Israel	23	3	4	0	24	42
Italy	5	1	44	0	48	31
Japan	0	0	3	0	3	24
Mexico	5	1	2	0	6	14
Netherlands	27	0	0	0	27	247
New Zealand	84	0	5	0	89	1,050
Poland	31	0	0	0	31	768
Romania	14	0	0	0	14	88
Sweden	23	1	1	0	23	70
Switzerland	10	0	3	0	13	26
Uruguay	22	1	2	0	23	230
Yugoslavia	16	2	0	0	14	131
<b>Total</b>	<b>1,267</b>	<b>34</b>	<b>136</b>	<b>1</b>	<b>1,370</b>	<b>7,272</b>



**Table 4-2**

Table 4-2 shows the number of samples analyzed by the leading countries exporting to the U.S. during 1990 for each compound listed.

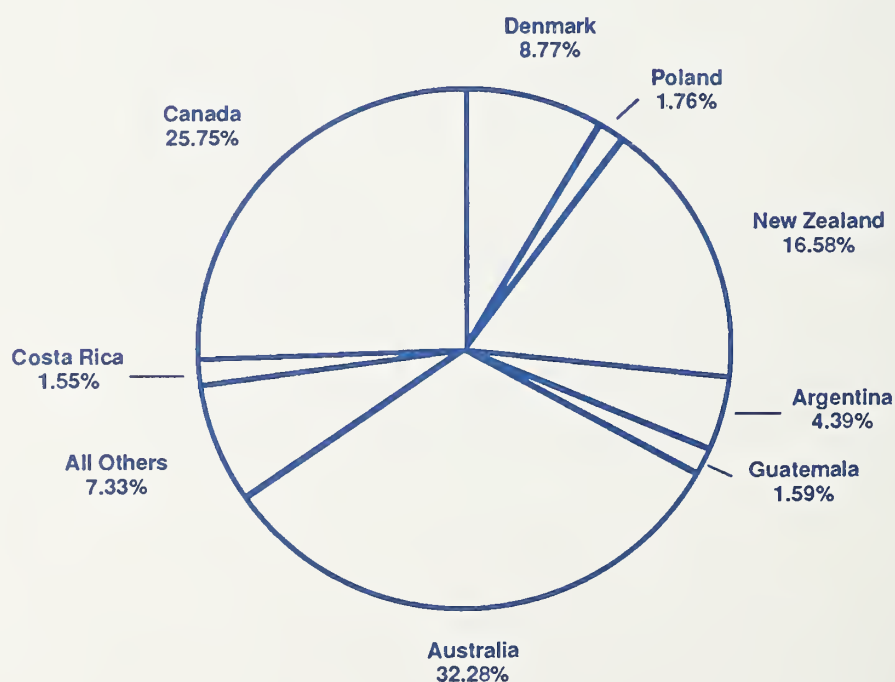
### Residue Testing Capability of Top Ten Exporting Countries

Country	Chlorinated Hydrocarbons	PCB's	Organo-Phosphates	Antibiotics	Chloramphenicol	Hormones	Trace Elements	Sulfonamides
Argentina	7,930	200	200	1,800	300	900	800	300
Australia	20,900	20,900	20,900	5,100	1,400	4,300	9,600	1,500
Canada	3,290	2,040	2,040	24,540	450	990	3,120	67,820
Costa Rica	800	800	32	32	32	32	32	32
Denmark	240	240	Cyclically	100	300	2,227	250	4,000
Dominican Republic	4,450	4,450	32	32	32	32	32	32
Guatemala	5,715	5,715	12	12	12	24	36	36
New Zealand	1,500	900	300	10,300	300	3,000	1,200	1,500
Poland	2,900	1,100	2,400	5,000	400	1,300	15,200	400
Yugoslavia	480	70	480	900	120	200	420	1,050

**Figure 4-3**

Figure 4-3 shows the sources of products exported to the U.S. during 1990. Eight countries were responsible for 93 percent of the products.

### Source of Products Imported into the U.S. by Percentage

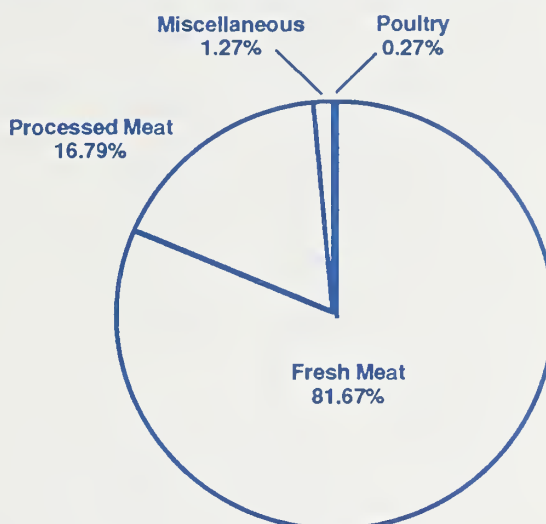


Total Pounds = 2,625,355,705

**Figure 4-4**

Figure 4-4 shows the types of products imported into the U.S. during 1990.

### Types of Products Imported Into the U.S. by Percentage



Total Pounds = 2,625,355,705

**Table 4-5**  
**Fresh Beef**

Table 4-5 shows the volume of products, by major product category, imported into the U.S. from each eligible country in 1990.

### Imported Meat and Poultry Passed for Entry into the U.S. by Country

Country of Origin	Total Pounds Passed for Entry for All Products
Argentina	115,163,152
Australia	847,366,866
Belgium	8,537,952
Brazil	25,603,686
Canada	675,935,799
Costa Rica	40,650,616
Czechoslovakia	1,616,776
Denmark	230,341,544
Dominican Republic	27,892,194
El Salvador	1,744,735
Finland	3,729,496
France	350,172
Germany	99,686
Guatemala	41,628,873
Honduras	23,022,681
Hong Kong	1,096,076
Hungary	22,586,041
Iceland	31,710
Ireland	599,257
Israel	913,889
Italy	953,110
Japan	5,256
Mexico	2,100,337
Netherlands	17,717,460
New Zealand	435,158,743
Poland	46,199,727
Romania	686,623
Sweden	19,410,229
Switzerland	52,707
Uruguay	10,078,959
Yugoslavia	24,081,398
<b>Total</b>	<b>2,625,355,705</b>

**Table 4-5 A Fresh Beef**

Country of Origin	Misc. Fresh	Manufacturing	Carcasses & Cuts	Head Meat & Tongue	Edible Organs	Total
Argentina	0	0	0	0	0	0
Australia	0	687,277,602	107,546,877	3,495,392	410,188	798,730,059
Belgium	0	0	0	0	0	0
Brazil	0	0	0	0	0	0
Canada	50,925,843	76,300,531	45,624,870	2,649,403	2,454,534	177,955,181
Costa Rica	0	26,332,836	14,206,133	0	2,869	40,541,838
Czechoslovakia	0	0	0	0	0	0
Denmark	0	118,440	0	0	0	118,440
Dominican Republic	0	19,090,407	8,777,084	0	24,703	27,892,194
El Salvador	0	1,099,053	645,682	0	0	1,744,735
Finland	0	0	0	0	0	0
France	0	0	0	0	0	0
Germany	0	0	0	0	0	0
Guatemala	0	25,852,828	15,776,045	0	0	41,628,873
Honduras	0	16,280,295	6,742,386	0	0	23,022,681
Hong Kong	0	0	0	0	0	0
Hungary	0	0	0	0	0	0
Iceland	0	0	0	0	0	0
Ireland	0	0	0	0	0	0
Israel	0	0	0	0	0	0
Italy	0	0	0	0	0	0
Japan	0	0	5,256	0	0	5,256
Mexico	0	2,037,504	55,693	0	0	2,093,197
Netherlands	0	0	0	0	0	0
New Zealand	0	374,783,170	29,332,137	647,301	38,160	404,800,768
Poland	0	0	0	0	0	0
Romania	0	0	0	0	0	0
Sweden	0	3,060,961	40,687	0	0	3,101,648
Switzerland	0	0	0	0	0	0
Uruguay	0	0	0	0	0	0
Yugoslavia	0	0	0	0	0	0
<b>Total</b>	<b>50,925,843</b>	<b>1,232,233,627</b>	<b>228,752,850</b>	<b>6,792,096</b>	<b>2,930,454</b>	<b>1,521,634,870</b>

**Table 4-5 B Processed Beef**

Country of Origin	Cured Beef	Cooked Beef	Corned Beef	Other Canned	Misc.	Total
Argentina	599,992	40,505,598	40,873,036	28,189,516	0	110,168,142
Australia	0	0	86,540	0	0	86,540
Belgium	0	0	0	0	0	0
Brazil	238,500	4,065,684	18,442,780	2,291,745	0	25,038,709
Canada	4,735	8,796	0	347,091	2,281,625	2,642,247
Costa Rica	0	0	0	0	0	0
Czechoslovakia	0	0	0	0	0	0
Denmark	0	0	0	0	0	0
Dominican Republic	0	0	0	0	0	0
El Salvador	0	0	0	0	0	0
Finland	0	0	0	0	0	0
France	0	0	0	0	0	0
Germany	0	0	0	0	0	0
Guatemala	0	0	0	0	0	0
Honduras	0	0	0	0	0	0
Hong Kong	0	0	0	0	0	0
Hungary	0	0	0	269,344	0	269,344
Iceland	0	0	0	0	0	0
Ireland	0	0	0	0	0	0
Israel	0	0	0	0	0	0
Italy	0	0	0	88,209	0	88,209
Japan	0	0	0	0	0	0
Mexico	0	0	0	0	0	0
Netherlands	0	0	0	0	0	0
New Zealand	5,746	0	1,273,850	0	0	1,279,596
Poland	0	0	0	0	0	0
Romania	0	0	0	0	0	0
Sweden	0	2,681	0	0	0	2,681
Switzerland	0	0	0	0	0	0
Uruguay	157,410	869,588	5,208,004	2,599,790	0	8,834,792
Yugoslavia	0	0	0	861,655	0	861,655
<b>Total</b>	<b>1,006,383</b>	<b>45,452,347</b>	<b>65,884,210</b>	<b>34,647,350</b>	<b>2,281,625</b>	<b>149,271,915</b>
<b>Grand Total for Beef</b>						<b>1,670,906,830</b>



**Table 4-5 C Fresh Pork**

Country of Origin	Misc. Fresh	Manufacturing	Carcasses & Cuts	Edible Organs	Total
Argentina	0	0	0	0	0
Australia	0	347,613	2,066,713	0	2,414,326
Belgium	0	0	0	0	0
Brazil	0	0	0	0	0
Canada	174,876,612	55,906,454	185,461,843	62,565	416,307,474
Costa Rica	0	0	0	0	0
Czechoslovakia	0	0	0	0	0
Denmark	0	65,036,329	43,883,050	0	108,919,379
Dominican Republic	0	0	0	0	0
El Salvador	0	0	0	0	0
Finland	0	981,866	1,057,941	0	2,039,807
France	0	0	0	0	0
Germany	0	0	0	0	0
Guatemala	0	0	0	0	0
Honduras	0	0	0	0	0
Hong Kong	0	0	0	0	0
Hungary	0	0	0	0	0
Iceland	0	0	0	0	0
Ireland	0	7,502	40,996	0	48,498
Israel	0	0	0	0	0
Italy	0	0	0	0	0
Japan	0	0	0	0	0
Mexico	0	0	0	0	0
Netherlands	0	0	0	0	0
New Zealand	0	0	0	0	0
Poland	0	0	0	0	0
Romania	0	0	0	0	0
Sweden	0	1,720,098	12,522,197	0	14,242,295
Switzerland	0	0	0	0	0
Uruguay	0	0	0	0	0
Yugoslavia	0	0	0	0	0
<b>Total</b>	<b>174,876,612</b>	<b>123,999,862</b>	<b>245,032,740</b>	<b>62,565</b>	<b>543,971,779</b>

**Table 4-5 D Processed Pork**

Country of Origin	Cured Pork	Sausage	Other Cooked/Cured	Ham	Picnic Ham	Chopped Ham Luncheon	Other Canned	Total
Argentina	0	0	0	0	0	0	0	0
Australia	0	0	0	0	0	7,196	6,241,651	6,248,847
Belgium	650,463	0	0	4,700,793	3,165,071	0	21,625	8,537,952
Brazil	0	0	0	0	0	0	0	0
Canada	11,113,228	566,124	31,921,737	202,801	37,200	0	3,894,804	47,735,894
Costa Rica	0	0	0	0	0	0	0	0
Czechoslovakia	0	0	0	1,616,776	0	0	0	1,616,776
Denmark	4,969,314	0	0	74,725,456	20,114,724	13,660,116	164,412	113,634,022
Dominican Republic	0	0	0	0	0	0	0	0
El Salvador	0	0	0	0	0	0	0	0
Finland	0	0	0	0	0	1,689,689	0	1,689,689
France	6,720	0	0	26,975	0	0	306,268	339,963
Germany	76,826	0	0	0	0	0	0	76,826
Guatemala	0	0	0	0	0	0	0	0
Honduras	0	0	0	0	0	0	0	0
Hong Kong	0	0	0	0	0	0	0	0
Hungary	1,791,112	0	0	12,712,730	5,521,221	517,227	441,101	20,983,391
Iceland	0	0	0	0	0	0	0	0
Ireland	204,061	0	0	1,656	0	0	81,525	287,242
Israel	0	0	0	0	0	0	6,566	6,566
Italy	733,254	0	0	5,063	0	0	126,584	864,901
Japan	0	0	0	0	0	0	0	0
Mexico	0	0	0	0	0	0	0	0
Netherlands	2,072,129	0	0	4,506,932	2,198,653	8,891,795	47,951	17,717,460
New Zealand	0	0	0	0	0	0	0	0
Poland	287,220	0	0	34,700,746	8,524,152	2,656,451	31,158	46,199,727
Romania	30,465	0	0	325,629	163,364	167,165	0	686,623
Sweden	1,668,007	0	0	0	0	0	0	1,668,007
Switzerland	15,751	0	0	0	0	0	10,835	26,586
Uruguay	0	0	0	0	0	0	0	0
Yugoslavia	1,946,503	0	0	18,341,686	2,743,116	0	62,986	23,094,291
<b>Total</b>	<b>25,565,053</b>	<b>566,124</b>	<b>31,921,737</b>	<b>151,867,243</b>	<b>42,467,501</b>	<b>27,589,639</b>	<b>11,437,466</b>	<b>291,414,763</b>
<b>Grand Total for Pork</b>								<b>835,386,542</b>

**Table 4-5 E**      **Veal**

Country of Origin	Manufacturing	Carcasses & Cuts	Edible Organs	Misc. Fresh	Processed	Total
Argentina	0	0	0	0	0	0
Australia	5,446,906	2,813,603	0	0	0	8,260,509
Belgium	0	0	0	0	0	0
Brazil	0	0	0	0	0	0
Canada	83,702	10,904,564	0	2,385,503	2,026	13,375,795
Costa Rica	34,378	74,400	0	0	0	108,778
Czechoslovakia	0	0	0	0	0	0
Denmark	0	0	0	0	0	0
Dominican Republic	0	0	0	0	0	0
El Salvador	0	0	0	0	0	0
Finland	0	0	0	0	0	0
France	0	0	0	0	0	0
Germany	0	0	0	0	0	0
Guatemala	0	0	0	0	0	0
Honduras	0	0	0	0	0	0
Hong Kong	0	0	0	0	0	0
Hungary	0	0	0	0	0	0
Iceland	0	0	0	0	0	0
Ireland	0	0	0	0	0	0
Israel	0	0	0	0	0	0
Italy	0	0	0	0	0	0
Japan	0	0	0	0	0	0
Mexico	0	0	0	0	0	0
Netherlands	0	0	0	0	0	0
New Zealand	7,350,304	9,105,073	0	0	0	16,455,377
Poland	0	0	0	0	0	0
Romania	0	0	0	0	0	0
Sweden	2,223	0	0	0	0	2,223
Switzerland	0	0	0	0	0	0
Uruguay	0	0	0	0	0	0
Yugoslavia	0	0	0	0	0	0
<b>Total</b>	<b>12,917,513</b>	<b>22,897,640</b>	<b>0</b>	<b>2,385,503</b>	<b>2,026</b>	<b>38,202,682</b>

**Table 4-5 F**      **Mutton and Lamb**

Country of Origin	Manufacturing	Carcasses & Cuts	Edible Organs	Misc. Fresh	Processed	Total
Argentina	0	0	0	0	0	0
Australia	825,161	27,240,011	77,181	0	0	28,142,353
Belgium	0	0	0	0	0	0
Brazil	0	0	0	0	0	0
Canada	12,777	0	0	8,900	3,400	25,077
Costa Rica	0	0	0	0	0	0
Czechoslovakia	0	0	0	0	0	0
Denmark	0	0	0	0	0	0
Dominican Republic	0	0	0	0	0	0
El Salvador	0	0	0	0	0	0
Finland	0	0	0	0	0	0
France	0	0	0	0	0	0
Germany	0	0	0	0	0	0
Guatemala	0	0	0	0	0	0
Honduras	0	0	0	0	0	0
Hong Kong	0	0	0	0	0	0
Hungary	0	0	0	0	0	0
Iceland	0	0	31,710	0	0	31,710
Ireland	0	0	0	0	0	0
Israel	0	0	0	0	0	0
Italy	0	0	0	0	0	0
Japan	0	0	0	0	0	0
Mexico	0	0	0	0	0	0
Netherlands	0	0	0	0	0	0
New Zealand	710,656	11,437,799	106,772	0	0	12,255,227
Poland	0	0	0	0	0	0
Romania	0	0	0	0	0	0
Sweden	0	0	0	0	0	0
Switzerland	0	0	0	0	0	0
Uruguay	0	0	0	0	0	0
Yugoslavia	0	0	0	0	0	0
<b>Total</b>	<b>1,548,594</b>	<b>38,677,810</b>	<b>215,663</b>	<b>8,900</b>	<b>3,400</b>	<b>40,454,367</b>

Table 4-5 G

*Poultry and Miscellaneous Combinations*

Country of Origin	Fresh Poultry	Processed Poultry	Total Poultry	Miscellaneous Combinations*
Argentina	0	0	0	4,995,010
Australia	0	0	0	3,484,187
Belgium	0	0	0	0
Brazil	0	0	0	564,977
Canada	799,305	4,198,865	4,998,170	12,895,961
Costa Rica	0	0	0	0
Czechoslovakia	0	0	0	0
Denmark	0	0	0	7,669,703
Dominican Republic	0	0	0	0
El Salvador	0	0	0	0
Finland	0	0	0	0
France	0	9,934	9,934	275
Germany	0	0	0	22,860
Guatemala	0	0	0	0
Honduras	0	0	0	0
Hong Kong	0	1,096,076	1,096,076	0
Hungary	0	0	0	1,333,306
Iceland	0	0	0	0
Ireland	0	0	0	263,517
Israel	0	899,817	899,817	7,506
Italy	0	0	0	0
Japan	0	0	0	0
Mexico	0	0	0	7,140
Netherlands	0	0	0	0
New Zealand	0	0	0	367,775
Poland	0	0	0	0
Romania	0	0	0	0
Sweden	0	0	0	393,375
Switzerland	0	0	0	26,121
Uruguay	0	0	0	1,244,167
Yugoslavia	0	0	0	125,452
<b>Total</b>	<b>799,305</b>	<b>6,204,692</b>	<b>7,003,997</b>	<b>33,401,332</b>

\* No horsemeat was imported into the United States for the period 01-01-90 to 12-31-90.



**Table 4-6**

Table 4-6 shows the volume of products, by major product category, condemned and/or refused entry into the U.S. from each eligible country in 1990.

**Imported Meat and Poultry Condemned  
and/or Refused Entry into the U.S.**

Country of Origin	Total Pounds Refused Entry for All Products
Argentina	385,815
Australia	2,885,906
Belgium	16,204
Brazil	202,378
Canada	6,945,531
Costa Rica	254,290
Czechoslovakia	0
Denmark	975,645
Dominican Republic	330,553
El Salvador	120
Finland	1,240
France	1,476
Germany	0
Guatemala	133,148
Honduras	1,080
Hong Kong	0
Hungary	16,584
Iceland	0
Ireland	60
Israel	396
Italy	5,752
Japan	0
Mexico	290,729
Netherlands	60,342
New Zealand	823,380
Poland	25,410
Romania	16,576
Sweden	34,345
Switzerland	0
Uruguay	84,176
Yugoslavia	504,869
<b>Total</b>	<b>13,996,005</b>

**Table 4-6 A Fresh Beef**

Country of Origin	Misc. Fresh	Manufacturing	Carcasses & Cuts	Head Meat & Tongue	Edible Organs	Total
Argentina	0	0	0	0	0	0
Australia	0	1,637,076	123,278	2,979	206	1,763,539
Belgium	0	0	0	0	0	0
Brazil	0	0	0	0	0	0
Canada	170,861	3,689,300	274,300	17,580	48,393	4,200,434
Costa Rica	0	52,368	201,817	0	0	254,185
Czechoslovakia	0	0	0	0	0	0
Denmark	0	0	0	0	0	0
Dominican Republic	0	257,902	72,651	0	0	330,553
El Salvador	0	120	0	0	0	120
Finland	0	0	0	0	0	0
France	0	0	0	0	0	0
Germany	0	0	0	0	0	0
Guatemala	0	52,500	80,648	0	0	133,148
Honduras	0	1,080	0	0	0	1,080
Hong Kong	0	0	0	0	0	0
Hungary	0	0	0	0	0	0
Iceland	0	0	0	0	0	0
Ireland	0	0	0	0	0	0
Israel	0	0	0	0	0	0
Italy	0	0	0	0	0	0
Japan	0	0	0	0	0	0
Mexico	0	290,500	229	0	0	290,729
Netherlands	0	0	0	0	0	0
New Zealand	0	651,339	8,554	30	0	659,923
Poland	0	0	0	0	0	0
Romania	0	0	0	0	0	0
Sweden	0	22,200	55	0	0	22,255
Switzerland	0	0	0	0	0	0
Uruguay	0	0	0	0	0	0
Yugoslavia	0	0	0	0	0	0
<b>Total</b>	<b>170,861</b>	<b>6,654,385</b>	<b>761,532</b>	<b>20,589</b>	<b>48,599</b>	<b>7,655,966</b>

**Table 4-6 B Processed Beef**

Country of Origin	Cured Beef	Cooked Beef	Corned Beef	Other Canned	Misc.	Total
Argentina	0	183,230	40,766	155,653	0	379,649
Australia	0	0	124	0	0	124
Belgium	0	0	0	0	0	0
Brazil	0	2,901	103,411	95,506	0	201,818
Canada	0	0	0	0	383	383
Costa Rica	0	0	0	0	0	0
Czechoslovakia	0	0	0	0	0	0
Denmark	0	0	0	0	0	0
Dominican Republic	0	0	0	0	0	0
El Salvador	0	0	0	0	0	0
Finland	0	0	0	0	0	0
France	0	0	0	0	0	0
Germany	0	0	0	0	0	0
Guatemala	0	0	0	0	0	0
Honduras	0	0	0	0	0	0
Hong Kong	0	0	0	0	0	0
Hungary	0	0	0	134	0	134
Iceland	0	0	0	0	0	0
Ireland	0	0	0	0	0	0
Israel	0	0	0	0	0	0
Italy	0	0	0	0	0	0
Japan	0	0	0	0	0	0
Mexico	0	0	0	0	0	0
Netherlands	0	0	0	0	0	0
New Zealand	0	0	4,223	0	0	4,223
Poland	0	0	0	0	0	0
Romania	0	0	0	0	0	0
Sweden	0	1,305	0	0	0	1,305
Switzerland	0	0	0	0	0	0
Uruguay	0	0	82,806	114	0	82,920
Yugoslavia	0	0	0	1,494	0	1,494
<b>Total</b>	<b>0</b>	<b>187,436</b>	<b>231,330</b>	<b>252,901</b>	<b>383</b>	<b>672,050</b>
<b>Grand Total for Beef</b>						<b>8,328,016</b>

Table 4-6 C

## Fresh Pork

Country of Origin	Misc. Fresh	Manufacturing	Carcasses & Cuts	Edible Organs	Total
Argentina	0	0	0	0	0
Australia	0	574	5,657	0	6231
Belgium	0	0	0	0	0
Brazil	0	0	0	0	0
Canada	731,760	425,846	1,453,640	0	2,611,246
Costa Rica	0	0	0	0	0
Czechoslovakia	0	0	0	0	0
Denmark	0	669,015	90,206	0	759,221
Dominican Republic	0	0	0	0	0
El Salvador	0	0	0	0	0
Finland	0	1,222	0	0	1,222
France	0	0	0	0	0
Germany	0	0	0	0	0
Guatemala	0	0	0	0	0
Honduras	0	0	0	0	0
Hong Kong	0	0	0	0	0
Hungary	0	0	0	0	0
Iceland	0	0	0	0	0
Ireland	0	0	0	0	0
Israel	0	0	0	0	0
Italy	0	0	0	0	0
Japan	0	0	0	0	0
Mexico	0	0	0	0	0
Netherlands	0	0	0	0	0
New Zealand	0	0	0	0	0
Poland	0	0	0	0	0
Romania	0	0	0	0	0
Sweden	0	1,273	9,471	0	10,744
Switzerland	0	0	0	0	0
Uruguay	0	0	0	0	0
Yugoslavia	0	0	0	0	0
<b>Total</b>	<b>731,760</b>	<b>1,097,930</b>	<b>1,558,974</b>	<b>0</b>	<b>3,388,664</b>

Table 4-6 D

## Processed Pork

Country of Origin	Cured Pork	Sausage	Other Cooked/Cured	Ham	Picnic Ham	Chopped Ham Luncheon	Other Canned	Total
Argentina	0	0	0	0	0	0	0	0
Australia	0	0	0	0	0	0	672	672
Belgium	0	0	0	8,685	7,519	0	0	16,204
Brazil	0	0	0	0	0	0	0	0
Canada	11,064	0	35,261	0	0	0	0	46,325
Costa Rica	0	0	0	0	0	0	0	0
Czechoslovakia	0	0	0	0	0	0	0	0
Denmark	156	0	0	25,030	152,577	15,429	0	193,192
Dominican Republic	0	0	0	0	0	0	0	0
El Salvador	0	0	0	0	0	0	0	0
Finland	0	0	0	0	0	18	0	18
France	0	0	0	0	0	0	1,241	1,241
Germany	0	0	0	0	0	0	0	0
Guatemala	0	0	0	0	0	0	0	0
Honduras	0	0	0	0	0	0	0	0
Hong Kong	0	0	0	0	0	0	0	0
Hungary	10,067	0	0	312	4,763	0	1,308	16,450
Iceland	0	0	0	0	0	0	0	0
Ireland	45	0	0	0	0	0	0	45
Israel	0	0	0	0	0	0	0	0
Italy	5,752	0	0	0	0	0	0	5,752
Japan	0	0	0	0	0	0	0	0
Mexico	0	0	0	0	0	0	0	0
Netherlands	34,640	0	0	117	6,366	19,219	0	60,342
New Zealand	0	0	0	0	0	0	0	0
Poland	0	0	0	3,906	21,504	0	0	25,410
Romania	0	0	0	8,120	8,456	0	0	16,576
Sweden	30	0	0	0	0	0	0	30
Switzerland	0	0	0	0	0	0	0	0
Uruguay	0	0	0	0	0	0	0	0
Yugoslavia	419,432	0	0	83,649	0	0	294	503,375
<b>Total</b>	<b>481,186</b>	<b>0</b>	<b>35,261</b>	<b>129,819</b>	<b>201,185</b>	<b>34,666</b>	<b>3,515</b>	<b>885,632</b>
<b>Grand Total for Pork</b>								<b>4,274,296</b>



**Table 4-6 E**      **Veal**

Country of Origin	Manufacturing	Carcasses & Cuts	Edible Organs	Misc. Fresh	Processed	Total
Argentina	0	0	0	0	0	0
Australia	25,200	3	0	0	0	25,203
Belgium	0	0	0	0	0	0
Brazil	0	0	0	0	0	0
Canada	0	0	0	3,200	0	3,200
Costa Rica	105	0	0	0	0	105
Czechoslovakia	0	0	0	0	0	0
Denmark	0	0	0	0	0	0
Dominican Republic	0	0	0	0	0	0
El Salvador	0	0	0	0	0	0
Finland	0	0	0	0	0	0
France	0	0	0	0	0	0
Germany	0	0	0	0	0	0
Guatemala	0	0	0	0	0	0
Honduras	0	0	0	0	0	0
Hong Kong	0	0	0	0	0	0
Hungary	0	0	0	0	0	0
Iceland	0	0	0	0	0	0
Ireland	0	0	0	0	0	0
Israel	0	0	0	0	0	0
Italy	0	0	0	0	0	0
Japan	0	0	0	0	0	0
Mexico	0	0	0	0	0	0
Netherlands	0	0	0	0	0	0
New Zealand	7,800	2,149	0	0	0	9,949
Poland	0	0	0	0	0	0
Romania	0	0	0	0	0	0
Sweden	0	0	0	0	0	0
Switzerland	0	0	0	0	0	0
Uruguay	0	0	0	0	0	0
Yugoslavia	0	0	0	0	0	0
<b>Total</b>	<b>33,105</b>	<b>2,152</b>	<b>0</b>	<b>3,200</b>	<b>0</b>	<b>38,457</b>

**Table 4-6 F**      **Mutton and Lamb**

Country of Origin	Manufacturing	Carcasses & Cuts	Edible Organs	Misc. Fresh	Processed	Total
Argentina	0	0	0	0	0	0
Australia	40	866,851	0	0	0	866,891
Belgium	0	0	0	0	0	0
Brazil	0	0	0	0	0	0
Canada	0	0	0	0	0	0
Costa Rica	0	0	0	0	0	0
Czechoslovakia	0	0	0	0	0	0
Denmark	0	0	0	0	0	0
Dominican Republic	0	0	0	0	0	0
El Salvador	0	0	0	0	0	0
Finland	0	0	0	0	0	0
France	0	0	0	0	0	0
Germany	0	0	0	0	0	0
Guatemala	0	0	0	0	0	0
Honduras	0	0	0	0	0	0
Hong Kong	0	0	0	0	0	0
Hungary	0	0	0	0	0	0
Iceland	0	0	0	0	0	0
Ireland	0	0	0	0	0	0
Israel	0	0	0	0	0	0
Italy	0	0	0	0	0	0
Japan	0	0	0	0	0	0
Mexico	0	0	0	0	0	0
Netherlands	0	0	0	0	0	0
New Zealand	158	128,473	4,005	0	0	132,636
Poland	0	0	0	0	0	0
Romania	0	0	0	0	0	0
Sweden	0	0	0	0	0	0
Switzerland	0	0	0	0	0	0
Uruguay	0	0	0	0	0	0
Yugoslavia	0	0	0	0	0	0
<b>Total</b>	<b>198</b>	<b>995,324</b>	<b>4,005</b>	<b>0</b>	<b>0</b>	<b>999,527</b>

Table 4-6 G

**Poultry and Miscellaneous Combinations**

Country of Origin	Fresh Poultry	Processed Poultry	Total Poultry	Miscellaneous Combinations*
Argentina	0	0	0	6,166
Australia	0	0	0	223,246
Belgium	0	0	0	0
Brazil	0	0	0	560
Canada	0	762	762	83,181
Costa Rica	0	0	0	0
Czechoslovakia	0	0	0	0
Denmark	0	0	0	23,232
Dominican Republic	0	0	0	0
El Salvador	0	0	0	0
Finland	0	0	0	0
France	0	217	217	18
Germany	0	0	0	0
Guatemala	0	0	0	0
Honduras	0	0	0	0
Hong Kong	0	0	0	0
Hungary	0	0	0	0
Iceland	0	0	0	0
Ireland	0	0	0	15
Israel	0	396	396	0
Italy	0	0	0	0
Japan	0	0	0	0
Mexico	0	0	0	0
Netherlands	0	0	0	0
New Zealand	0	0	0	16,649
Poland	0	0	0	0
Romania	0	0	0	0
Sweden	0	0	0	11
Switzerland	0	0	0	0
Uruguay	0	0	0	1,256
Yugoslavia	0	0	0	0
<b>Total</b>	<b>0</b>	<b>1,375</b>	<b>1,375</b>	<b>354,334</b>

\* No horsemeat was imported into the United States for the period 01-01-90 to 12-31-90.

Table 4-7

Table 4-7 shows the reasons for rejecting meat and poultry imports during reinspection and the number of pounds and lots rejected for each reason during 1990.

**Reasons for Product Rejection**

Total Product Refused Entry	Pounds	Lots
Contamination	2,895,143	122
Processing Defects	5,134,027	180
Unsound Condition	1,825,915	75
Violative Net Weight	155,700	11
Pathological Defects	1,167,967	41
Transportation Damage	1,029,505	3,227
Labeling Defects	88,806	48
Missing Shipping Marks	767,288	883
Composition/Standard	228,407	13
APHIS Veterinary Service Requirements	0	0
Residues	256	1
Miscellaneous	98,124	14
Condition of Container	604,867	61
<b>Total Refused Entry</b>	<b>13,996,005</b>	<b>4,676</b>





**United States Department of Agriculture**

**Food Safety and Inspection Service**

Washington, D.C.  
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